

SWEET ONION SPREAD

2 Walla Walla Sweet Onions, sliced 1 clove garlic
4 oz. cream cheese Salt/pepper to taste
1/2 cup mayonnaise Cayenne pepper to taste
1/2 cup sour cream

1. Sauté onion 8-10 minutes on medium-high heat to lightly caramelize; add garlic and cool.
2. Combine all ingredients in food processor and blend. Sweet Onion Spread can be stored in the refrigerator for up to 2 weeks. Serve with crackers or raw vegetables.

*Courtesy of: Chef Dave Munson and
Keystone Fruit Marketing*

Yields: 1 1/2 cup