

VIDALIA ONION AND CHEDDAR DIP

SERVES 12-14 Adapted from *Oh My Stars*, Junior League of Roanoke Valley

Sauté onion in butter over medium-high heat until tender. Remove from heat and combine with remaining ingredients. Transfer to shallow buttered ovenproof serving dish. Bake at 375° for 25 min.

Garnish with parsley, optional. Serve warm with crackers.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2-3 days in advance. Cover and chill. Bake prior to serving.
- Do not use prepackaged chopped onions or prepackaged shredded cheese.

INGREDIENTS

6 cups chopped Vidalia onion,
~3 lg onions
2 tbsp butter
1 scant cup mayonnaise
2 cups cheddar, sharp
shredded
1 clove garlic, minced
½ tsp Tabasco
2 tbsp chopped Italian parsley,
optional



This is so good I could eat it with a spoon!