

chattavore

CHEESY FRENCH ONION DIP

Prep time: 10 minutes

Cook time: 35 minutes

makes about 1 1/2 cups dip

- 3 tablespoons unsalted butter
 - 2 medium onions, coarsely chopped
 - 1/2 teaspoon salt
 - 1/2 teaspoon sugar
 - 3 tablespoons flour
 - 1 cup milk (I use whole milk)
 - 4 ounces Gruyere cheese, shredded
 - salt and pepper, to taste
 - crackers, crostini, pretzels, or chips for serving
1. In a 10-inch skillet, melt the butter over medium-high heat. Add the onions, salt, and sugar. Cook, stirring frequently, until the onions begin to soften. Reduce the heat to medium-low and cook, stirring frequently, until golden, soft, and syrupy.
 2. Sprinkle the the flour over the onions and stir to combine. Cook for about one minute. Slowly drizzle in the milk, stirring constantly. Cook until thickened.
 3. Add the cheese, a handful at a time, and stir until completely melted. Add salt and pepper to taste. Serve immediately with crackers, crostini, pretzels, or chips.