



# DESCHUTES BREWERY BEER-ONION DIP

## Directions



## Ingredients

3 Tbs unsalted butter  
1 Tbs olive oil  
2 Tbs brown sugar  
1 tsp salt  
3 med. yellow onions, diced  
1/4 C Inversion IPA  
1/2 C mayo

1/4 C cream cheese, softened  
to room temp.  
1/4 C sour cream  
4 slices thick-cut bacon, cooked  
until crisp and chopped  
2 ounces swiss cheese, grated  
2 ounces sharp white cheddar  
cheese, grated  
2 ounces gruyere cheese,  
grated  
crusty bread or tortilla chips,

1. Combine butter and olive oil over medium-high heat in a large non-stick skillet. Once the butter has melted, whisk in the brown sugar and 1 teaspoon of salt. Add the onions, and sauté on medium-high heat for about 5 minutes, stirring constantly. Lower the heat to medium-low and caramelized the onions for approximately 40-45 minutes.

2. Once the onions have just begun to brown, add the IPA beer and crank the heat back up to medium. Cook until the beer has cooked out and reduced and all you have left are the caramelized onions. This will take 5-10 minutes. Remove from heat and set aside to cool slightly.

3. Preheat your oven to 400°F.

4. In a medium bowl, stir together the mayo, cream cheese, sour cream, bacon, a dash of salt and pepper and most of the cheese (reserving about 1 ounce to sprinkle on top). Add the caramelized onions to the mixture and stir to combine.

5. Pour the mixture into an 8x8 inch baking dish, and smooth to even out. Sprinkle the remaining cheese on top and bake, uncovered, for about 20-25 minutes, or until the top is bubbly and just beginning to brown.

6. Remove from heat and serve immediately with crusty bread or tortilla chips. Enjoy!