

Caramelized Onion Dip

(Adapted from unknown source)

1 tablespoon olive oil
6 slices bacon, uncooked and chopped
1 large onion, finely chopped
2 tablespoons minced chives
1/2 cup shredded cheddar cheese
Salt and pepper to taste
15 ounces sour cream
Chip or veggies for serving

Cook chopped bacon in oil until crispy about 6-8 minutes. Remove and drain. Add chopped onions and cook until caramelized for about 10 minutes, fully browned and translucent. Remove onion, drain and cool. Stir together sour cream, bacon, onion, chives, cheese, salt and pepper. Allow to sit in fridge at least 1 hour to chill and let flavors blend. Serve with chips or veggies.