



Milk. A part of everything that's good.



Grilled Texas Onion Dip

Prep Time: 1 hour

Ingredients:

- 2 tbsp. olive oil
- Kosher salt and freshly ground black pepper, to taste
- 2 large Texas Sweet Onions, *see instructions*
- 1 ½ c. sour cream
- ½ c. mayonnaise
- ½ tsp. garlic powder
- 1 tbsp. snipped fresh chives
- ½ tsp. kosher salt

Instructions:

1. Peel and slice one onion into ½ -inch thick slices; set slices onto a plate and drizzle with olive oil, kosher salt and ground black pepper. The second onion is used as a bowl for the dip and will be prepared later.
2. Prepare gas or charcoal grill for medium heat, and then grill onions until tender, about 10 minutes on each side. Set aside to cool, and then coarsely chop onions.
3. In a mixing bowl, combine sour cream, mayonnaise, garlic powder, chives, salt and ground black pepper. Stir in the chopped onions; cover and refrigerate for at least 1 hour to allow flavors to blend.
4. When ready to serve, trim and peel the second onion. Using a melon baller, or a sharp edged spoon, carefully remove the center of the onion, leaving only the outer layers as a shell. Use the center of the onion for another purpose. Spoon the prepared dip into the 'onion bowl' and serve with fresh veggies for dipping.

Enjoy!