

Caramelized Onion and Blue Cheese Dip

from Leah Smith 10/07

2 medium-ish sweet onions, very thinly sliced
Butter – start with 2 T, but you'll probably use more
2 bricks (16 oz total) cream cheese
1 cup mayo
8 oz. blue cheese, crumbled
1 ½ -ish cups pecans, toasted and rough-chopped

Caramelize onions in butter on stovetop in a heavy skillet (sauté first on med, then turn down to med-low and cover, stirring occasionally until onions are deep brown and reduced to about 1/5th their original size- about 20 minutes. You may need to add additional butter throughout the process).

Toast pecans in a heavy skillet or saucepan with a bit of butter – stir occasionally until the pecans start to smell nutty and golden (yes, “golden” is a smell for me). This takes about 10 min at med heat. You can do it in the oven, but I always forget and burn them. If you do it on the stove, you'll smell when they're done. Cool slightly, then chop roughly (leave big pieces).

Whip cream cheese with mixer until fluffy. Add mayo and mix until smooth.

Add pecans, blue cheese, and caramelized onions – stir BY HAND to blend.

Bake about 30 minutes at 400 or until browned on top and hot and bubbly.

Serve with 2 baguettes-worth of bread slices (toasted or not)