

Sweet Onion Dip

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I may not have a perfect palate, but I think mine is better than most; and although when introduced to this recipe I was told it was Sweet Onion Dip, I could have sworn there was something else in there....my guess was crab. I was so surprised to hear that this delicious dip had only three ingredients.

Ingredients:

- 2 cups finely grated Sweet or Vidalia Onions
- 2 cups shredded Swiss cheese
- 2 cups Hellman's Real Mayonnaise
- Pinch of salt (*optional*)

Note:

Any time I use a recipe where one of the ingredients is mayonnaise and the dish requires baking, I always use Hellmann's Real Mayonnaise. It is the only mayonnaise I have found will remain creamy and will not separate when baked. However, it is important to heat the dip and remove from the oven when warm and still creamy and before it begins to boil and bubble which may cause the mayonnaise to separate.

Directions:

Preheat oven to 350 degrees. Grate onions and shred Swiss cheese. Prepare your casserole dish by spraying with non-stick cooking spray to keep the dip from sticking.

In a small bowl, mix together grated onions, shredded Swiss cheese and Hellman's Real Mayonnaise and add a pinch of salt. Pour the mixture into the prepared casserole dish.

The unbaked Sweet Onion Dip can be prepared several days in advance. Simply keep in the refrigerator until ready to use and bring to room temperature before baking.

Bake at 350 degrees for 15 – 20 minutes or until warm and lightly browned. Do not over bake as the mayonnaise may separate. Serve immediately with crackers or corn chips. Enjoy!

