

# Guy Fieri

## FRENCH ONION DIP

2 Vidalia Onions, sliced in 1/4" rings, about 4 cups  
2 large shallots, sliced into 1/8" rings, about 1/2 cup  
3 cloves of garlic, minced, about 1 1/2 Tablespoons  
2 Tablespoons canola oil  
1 Tablespoon butter  
2 cups sour cream  
1 cup mayonnaise  
1 teaspoon celery salt  
1 teaspoon Worcestershire  
1 teaspoon black pepper, freshly cracked  
1 teaspoon salt

In a large sauté pan, over med high heat, heat oil and butter. Add in onions and sauté stirring occasionally for approximately 20 to 25 minutes or until golden brown and caramelized. Add in shallots and sauté for 13 minutes more until onions and shallots are dark brown add in garlic and sauté for two minutes. Remove from heat and let cool for 5-6 minutes, then chop into 1/4" pieces. Set aside to cool to room temperature.

In a medium bowl, combine sour cream, mayonnaise, celery salt, Worcestershire, salt and pepper, fold in onion mixture. Chill in refrigerator at least one hour prior to serving or overnight.

Yield: 3 1/2 cups  
Prep time: 10 minutes  
Cook time: 40 minutes  
Inactive prep time: 1 hour 30 minutes  
Ease of Preparation: Easy



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