

## Cipollini Onion Dip

*Because cipollinis boast a much higher sugar content than your average onion, sauteeing them will accentuate their natural sweetness. Cipollinis are as versatile as they are flavorful. Try these recipe ideas: Roast them alongside turkey, beef or vegetables. Layer them between slices of Gruyere cheese as an elegant accompaniment to steak. Add cipollinis to your next pizza, quiche or tart. Or, try this flavorful dip at your next holiday gathering.*

1 tbsp chopped & roasted garlic  
1/4 cup extra virgin olive oil  
4 cipollini onions, chopped  
2 tbsp red wine vinegar  
1/2 teaspoon Worcestershire sauce  
1 tbsp finely chopped fresh rosemary  
1/2 pound blue cheese, crumbled  
1/2 cup sour cream  
salt & freshly ground pepper, to taste

In a large heavy bottomed skillet, heat oil and sauté onions over medium high heat for about 5 minutes. Stir in rosemary, vinegar and Worcester sauce and continue sautéing until onions are tender and translucent, about 10 minutes. Remove from heat and stir in roasted garlic, sour cream, blue cheese, salt and pepper. Serve warm with sliced baguette or Rustic gourmet crackers.