

# Caramelized Spring Onion Dip with Spring Vegetable Crudités

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Every guest who visits The Prisoner for a wine tasting enjoys some small bites along with the wine. Brett has developed a repertoire of dips for this purpose, all of them easy to make in quantity. This caramelized onion dip is understandably a favorite, whether served with potato chips or a cornucopia of garden vegetables. In spring, many of the dippers—like radishes, baby rainbow carrots, baby fennel, and Little Gem lettuces—can be served raw, but Brett likes to briefly blanch sugar snap peas, asparagus, and baby zucchini to heighten their color. The dip will keep for 4 days in the fridge. From *Gather: Casual Cooking from Wine Country Gardens* by Janet Fletcher (Abrams).

## Ingredients

- 2 tablespoons canola oil
- 3 cups chopped spring onions, white and pale green part only
- Sea salt and freshly ground black pepper
- 1 cup rindless fresh goat cheese (about 4 ounces), at room temperature
- 2/3 cup crème fraîche
- 1/4 cup plus 2 tablespoons buttermilk
- 2 tablespoons onion powder
- 1 tablespoon garlic powder
- Thinly sliced fresh chives, for garnish
- Spring vegetable crudité (see introduction)
- Wine: The Prisoner Wine Company Syndrome

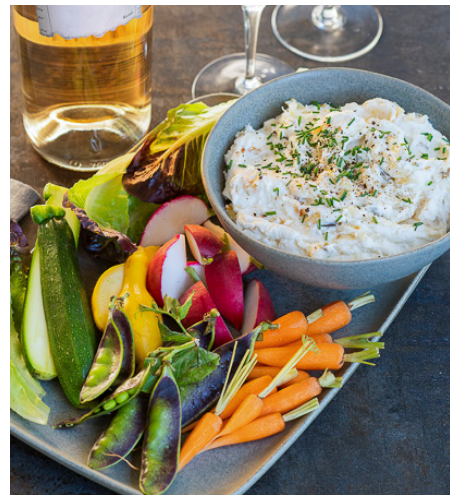


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## Directions

Heat the oil in a saucepan over medium-high heat. Add the onions and a pinch of salt, lower the heat to medium, and cook, stirring often and reducing the heat as needed to prevent burning, until the onion is meltingly soft, dark, and sweet, about 35 minutes. Add a splash of water whenever the onions threaten to stick or scorch. Transfer the onions to a bowl or baking sheet and let cool completely.

In a bowl, whisk together the goat cheese, crème fraîche, buttermilk, onion powder, garlic powder, 1 teaspoon salt, and black pepper to taste. Whisk in water as needed to thin to dip consistency. Stir in the caramelized onions.

Transfer to a serving bowl and garnish with chives. Surround with crudité and serve.

**Makes about 2 1/2 cups**