

MORTON & BASSETT SPICES®

Dairy Free Caramelized Onion Dip



- 3 sweet onions, sliced thin in crescents
- 2 tablespoons olive oil
- 2 cups raw cashews
- 1 cup water
- ½ teaspoon salt
- 4 tablespoons fresh lemon juice
- 3 teaspoons apple cider vinegar
- ½ teaspoon soy sauce
- 1 teaspoon Morton & Bassett Sumac
- 1 teaspoon Morton & Bassett Oregano
- Flakey sea salt & pepper to finish

Heat olive oil in large pan over medium heat. Once hot, toss in sliced onions and saute, stirring often until onions are just soft. Lower heat to low and let onions cook for about 40 minutes, stirring occasionally, until they are golden brown and sticky sweet. In a high powered blender, add cashews, water, salt, lemon juice, vinegar, and soy sauce. Blend on high for a full minute until creamy and fluffy. Mix the caramelized onions and the cashew cream until well combined. Top with sumac, oregano, salt and pepper. Serve with bread, chips, or veggies.



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