

Onion Soufflé Dip

Hands on: 10 minutes

Total time: 65 minutes

16 servings

Ingredients:

2 (8-ounce) packages of low-fat cream cheese

1 cup regular or low-fat mayonnaise

1 1/2 cups grated Parmesan cheese

1 tablespoon white wine Worcestershire sauce

1 teaspoon Tabasco

1 teaspoon garlic powder

1 1/2 cups chopped onions (fresh or frozen; thaw and squeeze out excess liquid)

1 tablespoon chopped chives or green onion

Directions:

Preheat oven to 350 degrees. In a large bowl, combine the cream cheese, mayonnaise, Parmesan cheese, Worcestershire, Tabasco, garlic powder and chopped onions until well-combined. Pour into a 2-or 3-quart casserole dish. Sprinkle the top with the chives and press lightly so they adhere to the mixture. Bake 50 to 55 minutes, until the middle is set. Serve warm with crackers and chips.

NOTES

Make and take: This is best served warm; so bake just before going to the party. Once on site, reheat (covered) for about 15 minutes or until the center is warm in a 350 degree oven (or use microwave if the container is appropriate).

Serving suggestions: Great with Breton wheat crackers, bagel and pita chips or any sturdy chip or cracker.

Tips: You can mix this up the day before and refrigerate. Then bake just before serving, adding an additional 5 to 10 minutes. If you can't find the white wine Worcestershire sauce, you can use regular, but it will give the dip a slightly brown color. You can also substitute white balsamic vinegar.

— Vickie Coker