

Crock Pot French Onion Dip by Lynn's Recipes



Lynn demonstrates a super easy Crock Pot French Onion Dip that would be perfect for a Super Bowl party or any get together. Adapted from thecountrycook.net via Facebook.

Ingredients:

- 1 can French Onion condensed soup, undiluted
- 1 (8 ounce) block reduced fat cream cheese, or your preference
- ½ cup low fat sour cream, or your preference
- Green Onion, sliced, optional, for garnish

Spray the bowl of a 2 quart crock pot with cooking spray.

Pour the soup into the bottom of the crock pot and top with the block of cream cheese and the sour cream. The cream cheese doesn't have to be softened and you do not need to stir the dip at this point.

Place the lid on the crock pot and cook on low for about 2 hours.

After 2 hours, remove the top and using a whisk, whisk very well for a few minutes to get rid of any lumps and get it nice and smooth. Top with the green onions, if using and serve.

Keep it warm in the crock pot, (just keep the lid on).

Serve with baguette, tortilla chips, or whatever you desire.

If you don't have a small crock pot, just heat it in a pot on your stove over medium and stir until

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combined and warmed through, whisking to remove any lumps.

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