

Onion Soufflé Dip by Lynn's Recipes



Lynn demonstrates how to make a delicious appetizer, Onion Soufflé Dip. This is a great appetizer to serve at a party, to take to a cookout, or a tail gate party. This is adapted from The Atlanta Journal Constitution.

16 servings

Ingredients:

- 2 (8 ounce) packages 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 tsp. Tabasco
- 1 tsp garlic powder
- 1-1/2 cups chopped onions
- 1 Tablespoon chives or green onions.

Preheat oven to 350°. Spray a 2 or 3 qt. casserole dish with cooking spray. Set aside.

In a large bowl, combine the cream cheese, mayonnaise, Parmesan cheese, Worcestershire, Tabasco, garlic powder and chopped onions until well combined.

Pour into the prepared casserole dish.

Sprinkle with the chives or green onions & press lightly so that they adhere to the mixture.

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Bake 50-55 minutes until the middle is set.

Serve warm with crackers & chips. Sourdough bread, baguette, French bread or scoops are also good served with this dip.

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Lynn's Recipes | April 2015
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