

Two-onion Soufflé Dip
From the kitchen of Pat Koppelman

Ingredients:

1 package (8 oz) cream cheese, softened
1 yellow onion, finely chopped
¼ cup mayonnaise
1 cup (4 oz) shredded Parmesan cheese
1 green onion, chopped, for garnish

Instructions:

1. Heat oven to 350 degrees.
2. Combine cream cheese, yellow onion and mayonnaise in a bowl; stir well. Mix in Parmesan cheese.
3. Spoon mixture into a shallow quiche pan or baking dish (I used pie pan).
4. Bake mixture until lightly browned and bubbly, about 25 minutes.
5. Garnish with green onions.
6. Serve with assorted crackers.

Cook's Comment:

Assemble this dip the day before and bake 30 minutes before the party begins.