

## INGREDIENTS

Cream cheese  
3 large onions  
Worcestershire sauce  
Garlic salt  
Whipping cream  
Parmesan cheese -- grated  
Thyme

TENT E

What to do when you are not preparing the onion dip:

1. Clean
2. Work on your packet.
3. Clean

## Kitchen Procedures Camp Green Lake



TENT E

### Onion Dip



STMS is a  G rated school!

## Recipe

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### **Creamy Onion Dip**

- 8 ounces cream cheese -- cubed
- 3 large Vandalia onions -- steamed
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon Garlic salt
- 1/4 cup Whipping cream
- 2 tablespoons Parmesan cheese -- grated
- 1/4 teaspoon Thyme
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Combine cream cheese and cream in Crock Pot. Cover and heat until cheese is melted, 30 to 60 minutes. Add remaining ingredients. Cover and heat 30 minutes. Serve with raw vegetables, crackers, or bread pieces.

### **Procedure**

#### **Onions**

1. Cut onion into .5 inch by .5 inch squares. Ask for help if you are not sure how to do this.
2. Put about an inch of water in pot. Add steamer and onions.
3. Steam onions for 20 minutes.

#### **Crock Pot**

1. Cube cream cheese by cutting into 1 inch by one inch squares.
2. Add cream cheese and whipping cream to crock pot.
3. Cover and heat on high.
4. Stir every 15 minutes.
5. Add onions and remaining ingredients after 30 minutes.
6. Let heat in crock pot for 30 more minutes.

### **Tools and Supplies**

Crock Pot

3 Knives

Measuring Spoons

Liquid Measuring Cup

Pot and Lid

Steamer

Cutting Board