



Baked Caramelized Onion Dip

1 packet of **D&Co. Kitchen Caramelized Onion & Garlic Dip Mix**

1 cup sour cream

8 oz. cream cheese

½ cup mayonnaise

½ cup grated Parmesan

1 ½ cups shredded Monterey Jack cheese, divided

Preheat oven to 375°. Soften cream cheese in a microwaveable container. Mix sour cream and packet of **Caramelized Onion & Garlic Dip Mix** together. Add cream cheese, mayonnaise, Parmesan cheese, and 1 cup of shredded Monterey Jack cheese (reserve ½ cup of Monterey Jack cheese for garnish). Mix well and place the mixture in a baking dish. Top with the remaining ½ cup shredded Monterey Jack cheese. Bake* for 20 minutes until cheese is lightly browned and bubbly around the edges. Serve with bread, crackers, pretzels, or tortilla chips.

*May also be prepared in a microwave or a slow cooker.

Melt In Your Mouth Burger

1 packet of **D&Co. Kitchen Caramelized Onion & Garlic Dip Mix**

1 cup sour cream or Greek yogurt

2 pounds ground meat; beef, turkey or chicken

½ cup dry breadcrumbs

½ tsp. Ground black pepper

1 cup shredded cheddar cheese, optional

In a large bowl, mix the sour cream (or yogurt) and the packet of Caramelized Onion & Garlic Dip Mix. Next, add ground meat, breadcrumbs, ground black pepper, and shredded cheese (if you include cheese). Mix well using your hands. Allow to chill for a minimum of 1 hour, longer chill time is optimum. Divide the meat into 8 patties. Preheat the grill on medium heat. Start cooking patties on a piece of aluminum foil because they have the tendency to fall apart. Cook 6-8 minutes on each side, depending on cook level preference. Carefully remove patties from foil.