

Sour Cream Onion Dip

Makes 2 cups | A No-Bake Recipe

Ingredients:

- 1 cup sour cream
- 1 cup mayonnaise
- 1 tablespoon dried minced onion
- 1 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 teaspoon Worcestershire sauce
- 1 teaspoon lemon juice
- (Optional) 1 tablespoon chopped fresh chives



Directions

1. In a medium bowl, combine the sour cream and mayonnaise until smooth.
2. Stir in the dried minced onion, onion powder, garlic powder, salt, and black pepper.
3. Add the Worcestershire sauce and lemon juice, mixing well to incorporate all flavors.
4. Cover and refrigerate for at least 30 minutes to allow the flavors to meld.
5. Garnish with fresh chives if desired and serve with chips or vegetables.

Cooking Tidbit

For a deeper onion flavor, let the dip chill for a few hours or overnight to allow the dried onions to fully hydrate and blend with the other ingredients.