

### Mark's Caramelized Onion Dip

2 cups yellow onions  
1tbsp olive oil  
Pinch of sugar  
Pinch of salt  
2 Tbsp Port wine

4oz blue cheese  
crumbles  
6 oz greek yogurt  
1/2 cup mayonnaise  
Juice of 1/2 lemon

Salt and cayenne to  
taste  
1tsp Worcestershire  
sauce  
2 Tbsp chopped green  
onions

1. Caramelize the onion to a dark caramelization with olive oil, sugar and salt. After 5 mins. Cover the pan to help the onions brown but not burn. Stir in the port to scrap the sides and cool slightly.
2. Blend the cheese 2/3 cup, yogurt, Mayo, Worcestershire sauce and lemon juice.
3. Add the caramelizes onions, green onions, salt and cayenne. Chill for 24 hours and serve with potato chips.

### Sean's Corn Dip

2 cans of Fiesta corn  
1 cup of mayo  
1/2 cup spicy picante sauce  
2 green onions chopped - only tops

2-3 cups of sharp cheddar cheese  
shredded  
Large size Fritos

1. Mix first 4 ingredients together. Add cheese before serving.
2. Note - it really does need the hot picante sauce. The medium heat will have very little heat with all the corn and mayo.

### Christine's Salsa

2 large cans of Hunts  
diced tomatoes  
1 can Ortega diced  
green chilis  
2 jalapeños

Handful of fresh cilantro  
2 green onions  
1 fresh lime  
Pinch of cumin

1. Blend all of the tomatoes except 1 cup, green chilis, jalapeños, and cilantro in the food processor. Add a pinch of cumin and fresh lime juice to taste. Salt!
2. Dice the green onions including the whites, and add to the salsa for a chunk texture, along with the 1 cup of tomatoes.
3. Serve with Tostitos Scoops.

### Beth's onion dip

8oz of sour cream  
1 package of dry onion soup

1. Mix ingredients and chili for a few hours.
2. Serve with Ruffles.