



Gruyere and Caramelized Onion Party Dip

8 servings Prep time: 10min (includes chill time) Cook time: 35min

Ingredients

6 large sweet onions 3 tablespoons lard 2 springs fresh thyme or 1/2 teaspoon dried thyme Salt about 2teaspoons to taste 1 tablespoons flour 1/2 cup dry white wine 1 cup chicken or vegetable stock 2 1/2 cups shredded Gruyere cheese Plus 1/2 cup shredded Gruyere cheese for topping

Directions

Slice onions into 1/4 inch thick slices and separate layers

In a deep cast iron pan melt lard and add onions and salt to caramelize on medium heat.

Be patient, this will take the longest amount of time.

Caramelize onions until all onions are a deep nut brown, being careful to scrape up any onions

sticking to the bottom of the pan. Don't worry if some small bit of onion get darker in the pan.

Once onions are caramelized, add flour and coat onions, allowing the flour a minute or two to become fully saturated with the lard and toast up a bit to a light tan color.

Deglaze pan with white wine, scraping up fond and any stuck flour from the bottom of the pan. This mixture will thicken quickly so keep your stock close by to thin out the mixture to the texture of a pan sauce.

Test pan sauce by dipping the back of a spoon into the liquid and wiping a line across the spoon with a finger, if you get a clean line, you're ready to add cheese, if not, continue to simmer until thickened.

Add gruyere cheese, reserving some to top you pan with at the end. Add 1/2 cup at a time, stirring vigorously to melt the cheese completely into your sauce.

Once cheese is completely melted, smoothe the top of your mixture in the pan, then top with remaining cheese

Put cast iron in the top rack of the oven on high broil for about 3 minutes, watching constantly until cheese on top bubbles and forms a brown crust.

Remove and allow to rest for 10min before serving.