

Gnome Cooking

ONION SPINACH DIP

Great with fresh veggies, crackers or chips!

- 3 tablespoons extra-virgin olive oil
- 1 large onion, chopped (1 3/4 cups)
- ½ lb. shallots, chopped (4-5)
- ½ lb. spinach, chopped
- 3 ounces cream cheese, softened
- 2 cups sour cream
- ½ teaspoon salt
- ¼ teaspoon black pepper

Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté onion and shallots, stirring, until lightly browned, about 2 minutes. Reduce heat to moderate and continue to cook, stirring occasionally, until softened, about 8 minutes more. Add spinach and cook, stirring, just until wilted, about 2 minutes. Remove from heat and cool slightly.

Transfer spinach mixture to a bowl, then stir in cream cheese, sour cream, salt, and pepper until combined well. Chill, covered, at least 1 hour.

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