

# Kentucky Bourbon Onion Dip

Bourbon-lovers rejoice--here's a dip you're going to flip for! Start by mixing your favorite bourbon, McCormick® Onion Gravy Mix and water in a bowl. Add melted butter and caramelized onions--plus sour cream and mayo for a creamy texture. It's sweet, tangy, and the perfect dipping partner for chicken fries or chips.

Recipe by [Gaëtan Riviere](#) | Created on **Mar 9, 2022**

## Ingredients

- ½ cup water
- ¼ cup bourbon
- 1 (.87 ounce) package McCormick® Onion Gravy Mix
- 2 tablespoons butter
- 1 ½ cups finely chopped red onions
- 1 cup sour cream
- ½ cup mayonnaise
- 2 tablespoons chopped green onions

## Directions

- Mix water, bourbon and Gravy Mix in small bowl until well blended. Set aside.
- Melt butter in large skillet on medium heat. Add onions; cook and stir 10 minutes or until softened and golden brown. Stir gravy mixture into skillet. Bring to boil. Reduce heat and simmer 5 minutes or until thickened. Remove from heat. Let cool.
- Mix sour cream and mayonnaise in medium bowl. Stir in cooled onion mixture. Sprinkle with green onions. Refrigerate at least 1 hour. Serve with chicken fries or chips.

## Nutrition Facts

Serving: **2 -1/2 cups** | Calories: **92.8 kcal** | Carbohydrates: **2.5 g** | Protein: **0.6 g** | Saturated fat: **2.9 g** | Cholesterol: **10.2 mg** | Sodium: **112.3 mg** | Fiber: **0.2 g** | Sugar: **0.6 g**

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