

Triple Onion Tahini Dip

4 to 6 servings; makes a generous 2 cups



The sweetness and texture of caramelized onions grace this creamy alternative to a dairy-based dip. Fried-onion toppings add a nice crunch and are available at supermarkets, but feel free to use fresh scallions instead. "Snack happy" with your favorite raw vegetables or baked pita chips.

INGREDIENTS

3 large **yellow onions**, halved and then cut into thin half-moon slices

Kosher salt

1/3 cup **water**, or more as needed, plus ¾ cup water

1 tablespoon **balsamic vinegar**

2 large **garlic cloves**, grated on a Microplane

¼ teaspoon **onion powder**

½ to 1 teaspoon **chili powder** OR **sweet smoked paprika**

2/3 cup **well-stirred tahini**

Juice from 1 large **lemon** (at least ¼ cup)

Crispy fried shallots or **French's Original Crispy Fried Onions**, crumbled, for serving (may substitute fresh minced **scallions**)

DIRECTIONS

- Place the **sliced onions** in a heavy pot or skillet, making sure to separate all the slices. Sprinkle a generous pinch of **salt** over them and add the **1/3 cup of water**. Partially cover and cook over medium heat for about 15 minutes, stirring a few times, then reduce the heat to medium-low, stir in the **vinegar** and **garlic**, and cook for another 35 to 40 minutes, stirring several times to scrape the bottom of the pot, until the onions are evenly browned and meltingly soft (caramelized). If they seem dry during this secondary cook time, adjust the heat to low and/or add another tablespoon or two of water. Turn off the heat and stir in the **onion powder** and the **chili powder** OR **smoked paprika** (to taste).
- Whisk together the **tahini**, **lemon juice**, and the remaining **¾ cup water** in a liquid measuring cup until blended; it won't look smooth; that's okay.
- Add the tahini mixture to the caramelized onions in the pot and stir to coat evenly. Cook over low heat for a few minutes, until the mixture is heated through. Taste, and add more salt or lemon juice or water, as needed.
- Serve warm or at room temperature, topped with the **crumbled fried shallots** or **fried onions**.