



Cheesy French Onion Bacon Dip

Be the talk of the party with Cheesy French Onion Bacon Dip. Crispy bacon, smooth Gruyere, and caramelized sweet onions come together with Bison French Onion Dip to create this irresistible appetizer.

Servings	Prep Time	Cook Time	Total Time
6	30m	20m	50m

Ingredients

- ½ cup Bison French Onion Dip
- 1 Tbsp butter
- 2 large sweet onions, thinly sliced
- ½ tsp fresh thyme
- 1 Tbsp white wine
- 4 pieces cooked bacon, crumbled
- 3 oz Gruyere cheese, shredded
- ½ cup mayonnaise
- Salt and pepper, to taste

Instructions

1. Preheat oven to 400°F.
2. In a large skillet, melt butter over medium-high heat.
3. Add onions, salt, and pepper. Cook, stirring occasionally, for 8 minutes.
4. Reduce heat to medium, add thyme, and continue to cook for 15-20 minutes until golden brown.
5. Add wine to deglaze pan and continue to cook for another 2 minutes.
6. Transfer cooked onions to mixing bowl.
7. Add Bison French Onion Dip, bacon, Gruyere cheese, and mayonnaise. Stir to combine well.
8. Spread mixture into baking dish and bake for about 20 minutes, until bubbly and golden brown. Serve with chips, pretzels, or your dipper of choice and enjoy!

