



# Mini Dippin' Bread Bowls

French onion soup in a dip, featuring Bison Sour Cream, made more fun with mini bread bowls. It's an easy-to-make, easy-to-share appetizer, perfect for any occasion.

Servings	Prep Time	Cook Time	Total Time
12	10m	25m	35m

## Ingredients

- ½ cup Bison Sour Cream
- 12 dinner rolls, pre-baked
- ¼ cup salted butter
- 1 white onion, chopped
- 2 cloves garlic, minced
- ¼ cup beef broth
- 2 Tbsp red wine
- 4 oz cream cheese at room temperature
- ¾ cup mozzarella cheese, shredded
- 6 thin slices Swiss cheese, cut in half
- Salt and pepper, to taste
- Pretzels for dipping

## Instructions

1. Preheat oven to 350°F.
2. Carefully cut top of each roll off, about ½ inch down from the top.
3. Leave a ½ inch border and hollow out each roll.
4. Melt butter in a large skillet over medium-high heat.
5. Add onion and garlic to butter and cook for about 15 minutes, or until onion is fully caramelized.
6. Add broth and wine, and stir to combine.
7. Bring to a simmer, reduce heat to low.
8. Stir in cream cheese, Bison Sour Cream, mozzarella, salt, and pepper. Remove from heat.
9. Spoon onion dip mixture into bread bowls, about 2 Tbsp per roll.
10. Bake uncovered for 5-6 minutes.
11. Remove from oven and place ½ slice of Swiss cheese over the top of each bread bowl.
12. Return to oven and turn on broiler.
13. Broil for 2-3 minutes, or until cheese is bubbly and bread is slightly browned.
14. Serve immediately with pretzels for dipping. Enjoy!

