

Sweet Onion Dip

<http://userealbutter.com/2010/12/05/sweet-onion-dip-recipe/>
from [*White On Rice Couple*](#)

1 baguette, sliced into 1/4-inch pieces
olive oil
8 oz. package of cream cheese, softened
1 cup sweet onion, diced
1 cup mayonnaise (use a good one like Best Foods)
1 cup Parmesan cheese, grated
1 tbsp black pepper, freshly ground

Heat oven to 350°F. Brush slices of baguette with olive oil (you can brush both sides or just one side). Set the slices on a baking sheet and bake for 10-15 minutes. 10 minutes will yield lighter crostini, I prefer 15 minutes for golden crostini. Remove from oven and let cool. Beat the softened cream cheese (by hand, mixer, or stand mixer) until smooth. Stir in sweet onion, mayonnaise, Parmesan, and black pepper. Mix well. Pour the dip into a baking dish or baking dishes (ramekins, whatever) – make sure not to overfill above the rim. Bake for 35-45 minutes or until the tops are brown and bubbly. Remove from heat. Serve warm (or hot).