

SMOKED ONION DIP

INGREDIENTS:

- 3 cups hickory wood chips (or chips of your choice)
- 3 medium onions, or 2.5 cups smoked onions
- 2 cups mayonnaise
- 1 cup sour cream
- 1 tablespoon Worcestershire sauce (or soy sauce)
- 1 tablespoons black pepper
- 2 teaspoons sugar
- 1 teaspoon salt, plus more for seasoning

Soak the hickory chips in water for 30 minutes, and then drain. Add to hot charcoal right before placing onions on grill.

Peel and quarter the onions and place in a perforated pan. Cover with tin foil, poke a few holes in it, place in the smoker, and smoke for 1 hour.

Your onions should be soft and have a nice brown color. Tasting the onions for smoke flavor is the best way to check for doneness, not all smokers are the same. When the onions are smoked, transfer to a food processor and puree until smooth. Cool. Combine with the rest of the ingredients. Mix well and taste for salt.

SMOKED ONION DIP SLAW

MIX TOGETHER:

- 1.5 Cups of Smoked Onion Dip
- 1.5 Tablespoons of Apple Cider Vinegar
- 48oz Bag of Fresh Shredded Slaw