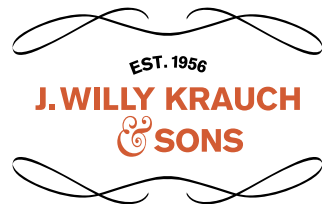




Smoked Mackerel & Caramelized Onion Dip

Recipe Type: Appetizer

Serves: 4-6



INGREDIENTS

- **1** *Tablespoon olive/canola oil*
- **2** *Red onions, halved & thinly sliced, then cut into quarters*
- **2** *Cups sour cream*
- **3/4** *Cup "J Willy Krauch", smoked mackerel, flaked*
- **1** *Tablespoon finely chopped chives*
- **1** *Tablespoon finely chopped parsley*
- **1/2** *Teaspoon smoked paprika sea salt & finely grated black pepper to taste*
- **3** *Finely chopped chives for garnish*

**Add kettle chips for garnish & serving*

INSTRUCTIONS

- 1.** In a med skillet over med heat, combine the oil & onions. Cook, stirring occasionally, until the onions are caramelized, about 20 min. Remove pan from heat & let onions cool to room temperature.
- 2.** In a med bowl, stir together sour cream, flaked smoked mackerel, chives, parsley & smoked paprika; roughly chop, then stir in the cooled onions.
- 3.** Season to taste with salt & pepper.
- 4.** Place in a serving bowl.
- 5.** Garnish with chopped chives and kettle chips.
- 6.** Cover & refrigerate for at least 2 hrs before serving with kettle chips.