

# Onion-Leek Dip

*Food Network Magazine*

*1 onion, chopped*  
*1 leek, chopped*  
*3 tablespoons olive oil*  
*1/2 teaspoon Kosher salt*  
*few grinds pepper*  
*8 ounces cream cheese, softened*  
*1 cup sour cream*  
*3 scallions, chopped*  
*salt (to taste)*  
*pepper (to taste)*

In a large nonstick skillet over medium heat, cook the onion and leek in olive oil with Kosher salt and pepper until deep golden brown, about 20 minutes. Let cool.

In a food processor, puree' the cream cheese, sour cream and scallions. Season with salt and pepper. Spread the mixture in a pie plate.

Top with the onion-leek mixture.

Refrigerate for one hour.

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Per Serving (excluding unknown items): 1753 Calories; 168g Fat (84.6% calories from fat); 28g Protein; 41g Carbohydrate; 5g Dietary Fiber; 351mg Cholesterol; 1761mg Sodium. Exchanges: 2 1/2 Lean Meat; 5 Vegetable; 1/2 Non-Fat Milk; 32 1/2 Fat.