# **Onion-Mustard Dip**

Julie Miltenberger Family Circle Magazine - February 2013

### Yield: 1 1/4 cups

1 tablespoon unsalted butter 1 cup onion, chopped 1/2 teaspoon sugar 2 tablespoons Dijon mustard pinch nutmeg 1 cup Sour Cream Dip Base (see recipe under Appetizers/Dips) In a ten-inch skillet over medium heat, melt the unsalted butter.

Add the onion and sugar. Cook for 15 minutes until very soft (You may need to lower the heat to medium-low). Remove from the heat.

Add the Dijon mustard and nutmeg.

Stir in the Sour Cream Dip Base.

Refigerate until serving.

Start to Finish Time: 5 minutes

Per Serving (excluding unknown items): 193 Calories; 13g Fat (58.2% calories from fat); 3g Protein; 18g Carbohydrate; 4g Dietary Fiber; 31mg Cholesterol; 382mg Sodium. Exchanges: 0 Lean Meat; 2 1/2 Vegetable; 2 1/2 Fat; 1/2 Other Carbohydrates.

#### Appetizers

#### **Bar Canving Nutritianal Analysis**

Carbohydrate (g):	18g	Food Exchanges
Cholesterol (mg):	31mg	
Polyunsaturated Fat (g):	1g	% Pofueo
Monounsaturated Fat (g):	4g	Alcohol (kcal):
Saturated Fat (g):	7g	Caffeine (mg):
Total Fat (g):	13g	Folacin (mcg): Niacin (mg):
% Calories from Protein:	6.7%	Riboflavin B2 (mg):
% Calories from Carbohydrates:	35.2%	Thiamin B1 (mg):
% Calories from Fat:	58.2%	Vitamin B12 (mcg):
Calories (kcal):	193	Vitamin B6 (mg):

.2mg trace .1mg trace 33mcg trace 0mg 0

Dietary Fiber (g):	4g	Grain (Starch):	0
Protein (g):	3g	Lean Meat:	0
Sodium (mg):	382mg	Vegetable:	2 1/2
Potassium (mg):	293mg	Fruit:	0
Calcium (mg):	60mg	Non-Fat Milk:	0
lron (mg):	1mg	Fat:	2 1/2
Zinc (mg):	1mg	Other Carbohydrates:	1/2
Vitamin C (mg):	10mg		
Vitamin A (i.u.):	433IU		
Vitamin A (r.e.):	107RE		

## **Nutrition Facts**

Calories from Fat: 112	
% Daily Values*	
20%	
36%	
10%	
16%	
6%	
15%	
9%	
17%	
6%	
5%	

\* Percent Daily Values are based on a 2000 calorie diet.