



Previously, the old-age method of smoking is predominantly use to add robust flavor to meats. However, smoked flavor has moved beyond animal proteins and into categories across the menu.

Recently, smoked is used to add layer of flavor, cooked notes, and complexity to simple dishes like vegetables, cheese and butter, or desserts and alcoholic beverages. We incorporated Organic Smoked Minced Onion here to balance the brightness of the rich and creamy sour cream with the deeper, complex, mellow smokiness.



SNI Organic Onion

## Smoked Onion Dip

Ingredients as Prepared	Grams
Sour Cream	114
SNI Organic Onion Powder	7
SNI Organic Smoked Minced Onion	2.57
Fresh Chives, minced	1.6
Salt	1.38

### Instructions:

1. In a bowl, combine and mix all ingredients.
2. Refrigerate for an hour before serving.