

Red Onion Dip

Amount	Measure	Ingredient - Preparation Method
2		red onion - chopped
2	cups	beef broth
1	tablespoon	fresh ginger - minced
4	cloves	garlic - minced
1/4	teaspoon	dried thyme
		sea salt
1/4	teaspoon	freshly ground black pepper
2	teaspoons	balsamic vinegar
1	cup	sour cream

Chop onions, ginger, and garlic in a food processor. In heavy bottomed saute pan, combine onion, ginger, garlic, broth, thyme and pepper. Bring to a boil, reduce to a simmer and gently cook about 20 minutes, until the liquid has been reduced. Stir in the vinegar, and when it has cooled stir in the sour cream.