Sour Crean Chili Dip

Amount	Measure	Ingredient - Preparation Method
1	stick	unsalted butter
2	cups	red onion – finely chopped
3	tablespoons	chili powder or dried chiles
1	teaspoon	cayenne pepper
2	teaspoons	ground cumin
2	teaspoons	dried oregano
2	tablespoons	caraway seed
6	tablespoons	sesame seed
1	teaspoon	tabasco sauce
16	ounces	sour cream
		salt and pepper

Melt butter over medium heat, then saute onions till soft.

Reduce heat to low, and add everything but sour cream. Cook 3-4 minutes, stirring frequently. Remove and allow to cool slightly.

Combine sour cream with the chili in a mixing bowl. Salt and pepper to taste.