



### 3 Cheese & Onion Dip

#### What You'll Need

- 2 tbsp Vegetable Oil
- 1 medium Onion, finely chopped
- Kosher Salt, to taste
- 8 oz Tillamook Cream Cheese, room temperature
- ½ cup Mayonnaise
- 2 tsp Cornstarch
- 4 oz Beecher's Flagship Cheese, coarsely grated (about 1 cup), divided
- 2 oz Tillamook Extra Sharp Cheddar Cheese, coarsely grated (about ½ cup), divided
- Freshly Ground Black Pepper
- 2 tbsp Finely Chopped Chives

#### How to Prepare

Preheat oven to 375°. Heat oil in a medium skillet over medium. Cook onion, stirring occasionally, until golden brown and softened, 8–10 minutes; season with salt. Let cool.

Pulse cream cheese and mayonnaise in a food processor until smooth.

Toss cornstarch, ¾ cup cheddar, and ¼ cup Monterey Jack in a medium bowl to coat cheese. Mix in cream cheese mixture and cooked onion; season with salt and pepper. Scrape into a 1-qt. baking dish and top with remaining cheddar and Monterey Jack. Bake dip until golden and bubbling, 20–25 minutes. Let dip cool 5 minutes, then top with chives.

Serve and enjoy!