

CREAMY ROASTED CAULIFLOWER AND ONION DIP

(You can prep recipe and store in freeze for future use)

Plan 1 hour of time. Serve with bread, crackers or a spoon.

Ingredients:

Step 1:

- 1 head Cauliflower - chopped to small portions (or bag chopped)
- 1 small bag assorted shredded vegetables
- 1 head garlic (peeled or any amount of already prepped garlic)
- 2 sweet Onions - chopped (onion of choice for flavor Red or Yellow)
- 1 12oz bottle of Sweet Onion & Bacon Vinaigrette (Trader Joe's or any Vinaigrette salad dressing of choice)
- Salt and Pepper to preferred taste, but you do not have to add salt

Step 2:

- 8 - 12 oz Mirepoix Mix (chopped onion, carrots, celery)
- 1 - 3 Tbsp Olive Oil (virgin or flavored)
- 1/4 - 1/2 cups white wine of choice (what ever you are drinking)

Step 3:

- 1 16 oz Sour Cream
- 1 package Onion Dip Seasoning mix
- 1 5oz jar Kraft English Cheese Spread
- 1 5oz jar Kraft Roka Blue Cheese Spread (if not available mix 1 cup blue cheese with 8 oz of cream cheese)
- 1 8oz Chives and Onion Cream Cheese
- 1 8oz Garlic and Herb Cream Cheese
- 1 8oz or 12oz bag of Shredded Swiss and Gruyere Cheese - reserve 2 cups for topping
- 1 8oz or 12oz bag of Shredded Italian Cheeses or Quattro Formaggio (Parmesan, Asiago, Fontina, mild Provolone) - reserve 2 cups for topping

Step 4:

- 1 6oz can French Fried or Crispy Onions

Step 5:

- Reserved grated cheeses from step 3

Instructions:

Step 1: Toss all vegetables with dressing; place as one layer on oiled roasting pan. Roast in 425° oven for 30 - 40 minutes, stir/coat/toss vegetables during roasting. Smaller portions and more pans will reduce the roasting time.

Step 2: Saute mirepoix until soft and starting to caramelize; add wine, stir and set aside until roasted vegetables are done.

When Cauliflower is roasted, blend with mirepoix. Set blender on chop or grind or use a food processor to achieve the texture you desire - really fine or "rice" texture.

Step 3: Using the blender or food processor, blend together sour cream and onion soup mix. Add the four soft cheeses and blend. Add the shredded cheese by handfuls and blend.

Step 4: Blend or fold together roasted vegetables and soft ingredients. Put portions into desired microwave or oven proof container for dip. Makes 4-8 portions*

Step 5: Combined saved cheeses in a blender on Grate or chop or in food processor to a fine texture

To Serve: HEAT in microwave 1-2 minutes on high, stir in one Tbs grated cheese and crumbled Crispy onions mix; heat additional 1 minute to desired temperature. Add additional grated cheese on top of dip with crumbles of crispy onions on top.

Serve and Enjoy