

# Brown Onion and Gherkin Dip

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I normally make this from scratch without a recipe, so quantities are a bit of a guess. Feel free to use your creative imagination when making this!

2            Brown onions – finely chopped  
2            Garlic cloves – Crushed <sup>1</sup>  
250g        Sour cream  
¼ cup       Whole egg mayonnaise  
1½ tsp      Worcestershire sauce  
Enough     Chopped Chives (to make it look right!)

Nearly All of a 260g jar of sweet spiced gherkins ('till you think you have enough).

In some oil of your choice, brown the finely chopped onions. When nearly done, add the garlic and cook until brown enough. If necessary, drain on kitchen paper. In any case allow to cool. <sup>2</sup>

In a bowl mix together the onion and garlic mix, sour cream, mayonnaise and Worcestershire sauce. Add the chives and gherkins, mix through and season.

Garnish and serve.

**Note:** The original idea did not contain gherkin. However, when I was seasoning the mix, I dropped the salt and I thought it became too salty as a result. The gherkins were what I added to detract from the saltiness. I think it worked!

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<sup>1</sup> I use the Marco Pierre White technique of reasonably finely chopping the garlic cloves, adding salt to lightly cover the garlic and then using the blade of a knife to squash the garlic and salt together to form a paste. If it is not happening easily, add a bit more salt (basically, the salt is acting as an abrasive).

<sup>2</sup> This can be done the day before.