



Granulated Onion

Granulated onion is a free-flowing coarse powder, which resembles cornmeal or granulated sugar in size. It can be used to replace finely chopped onions in any recipe. Use it when you're out of fresh onions or when you want to avoid the mess of chopping an onion.

Mix with butter to create onion butter for use on vegetables. Mix into biscuit or bread batters, salad dressings and any recipe where the easy dispersion of an onion flavor is desired.



1 tablespoon granulated onion = approx. 1/2 cup of fresh, finely chopped onion



681696 6/18 oz.

Dill Dip

Ingredients:

1 cup sour cream
1/4 cup mayonnaise
1 Tbsp. dill weed
1/2 tsp. granulated garlic
1/2 tsp. granulated onion
1/2 tsp. salt

Preparation:

Combine all ingredients and chill for at least 1 hour before serving. Serve with vegetables or chips. Can also be used as a topping for baked potatoes or grilled fish.

