

# THIS & THAT

## BAKED VIDALIA ONION DIP

2 T. butter

3 large Vidalia onions (coarsely chopped)

2 c. shredded Swiss cheese

2 c. mayonnaise

1 (8-oz.) can sliced water chestnuts (chopped)

1/4 c. dry white wine

1 clove garlic (minced)

1 tsp. ALAGA Hot Sauce

Melt butter in a large skillet over medium-high heat. Add the onion and saute for 10 minutes or until tender. In a bowl, stir together the Swiss cheese and the remaining ingredients. Add the onions, blending well. Spoon the mixture into a lightly greased 2-quart baking dish. Bake at 375 degrees for 25 minutes. Remove from oven and let stand for 10 minutes. Serve with tortilla chips or crackers.