

## Betty's Baked Swiss Cheese Dip



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In this video, Betty demonstrates how to make Baked Swiss Cheese Dip. This Swiss cheese dip is flavored with onion and is baked in the oven until bubbly and brown. YUM!

### Ingredients:

- 1 small onion, chopped finely
- 1 teaspoon extra virgin olive oil
- 12 ounces shredded Swiss cheese
- 1 cup mayonnaise
- 1 tablespoon Dijon mustard
- ground sea salt, to taste
- ground black peppercorns, to taste

In a small skillet, sauté 1 finely-chopped onion in 1 teaspoon olive oil until tender. Set aside to cool. In a large mixing bowl, combine 12 ounces shredded Swiss cheese, 1 cup mayonnaise, 1 tablespoon Dijon mustard, and freshly ground salt and pepper, to taste. Finally, add the sautéed chopped onion to the mixture. Stir well. Spoon the mixture into an ungreased baking dish. Bake at 325 degrees (F) for about 20 minutes, or until bubbly and beginning to brown on top. Remove from oven and serve immediately. I served these with Toasted Baguette Slices (which you will find in [bettyskitchen](#)). This is a great combination, and I hope you enjoy it! --Betty ☐