

**French Onion Dip Cups** (Crowd Favorites, Appetizers, Easy Entertaining, Super Bowl Snack Time)

Frozen puff pastry dough, thawed  
Halladay's Harvest Barn Caramelized Onion Dip mix  
1 medium onion, thinly sliced  
2 Tbsp olive oil  
3 oz cream cheese, softened  
 $\frac{3}{4}$  cup sour cream  
 $\frac{1}{2}$  cup mayo  
1 cup shredded mozzarella

1. For filling: Sauté sliced onion in olive oil until caramelized. Blend with softened cream cheese, sour cream, mayo and mozzarella cheese.
2. Preheat oven to 375°F and grease 12 muffin tin cups
3. Roll out puff pastry and cut into 2  $\frac{1}{2}$  inch squares, then place them in muffin tins. Fill each square with about 2 tablespoons of prepared onion mixture.
4. Bake in preheated oven for 20 to 22 minutes, or until puffed and golden brown.