

## **Maui Onion Dip**

**3 large Maui onions, finely chopped**

**1 cup sugar**

**1/2 cup white wine vinegar**

**1 cup water**

**1/2 cup mayonnaise**

**1/2 tsp celery seed**

### **Preparation:**

**In a saucepan**, mix the sugar, vinegar and water. Bring to a boil then remove from the stove and allow to cool. You are creating a marinade.

**Place finely chopped onions in a bowl** and pour the sugar/vinegar/water marinade over the onions. Stir. Refrigerate this mixture overnight.

**Remove from the refrigerator** and drain the liquid from the onions. Discard the liquid. Mix the onions, mayonnaise and celery seed to create your dip. Refrigerate until needed.

You may choose to use your food processor to blend the dip to a creamier consistency before refrigerating or keep it as is for a chunky dip.

**Serve** with your favorite crackers or chips. Maui Taro chips make a great choice.