



Total Time
45 MIN.

Serving Size
1/2 DISH

Difficulty
EASY

This ooey-gooey warm dip will create lots of oohs and aahs as it comes steaming and bubbling to the table.

Yields
16

INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Signature Condensed French Onion	1/2 tub(2 lbs)	1 tub (905g)
brick-style plain cream cheese	3 packages (8 oz each)	3 packages (250 g each)
sour cream	1 1/2 cups	375 mL
mayonnaise	3/4 cups	175 mL
Dijon mustard	1/2 cup	125 mL
pepper	2 tsp	10 mL
grated Parmesan cheese	3/4 cup	175 mL
finely chopped fresh chives	3/4 cup	175 mL
grated Gruyère cheese	3 cups	750 mL
baguettes, each sliced into 32 slices (1/4-inch/1 cm thick slices)		
olive oil	3/4 cup	175 mL
finely chopped fresh parsley	6 tbsp	90 mL

INSTRUCTIONS

- In large mixer, beat together soup, cream cheese, sour cream, mayonnaise, mustard and pepper until smooth. Stir Parmesan cheese and chives.
 - Divide 1 cup (250 mL) dip among 8 baking dishes/ramekins. Sprinkle each with 3 tbsp (45 mL) Gruyère cheese. Cover and refrigerate for up to 2 days.
 - Brush baguette slices with olive oil.
- Preheat oven to 425°F (220°C). Per 2 servings, bake dip in 1 baking dish for 10 to 12 minutes or until golden brown and bubbly. Meanwhile, toast 8 baguette slices on baking sheet for about 5 minutes or until golden brown.
- Serve dip with toasted baguette slices. Garnish with 1 tsp (5 mL) parsley.



Tip

Alternatively serve dip with crackers and crudités.

Tip: