

Labneh Onion Dip

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| 1 yellow onion, thinly sliced | 2 cups labneh or Greek yogurt |
| 1 sweet onion, thinly sliced | 1 lemon, zested and juiced |
| 6 shallots, thinly sliced | Fresh dill |
| 6 garlic cloves, halved (sliced if large) | Aleppo pepper |
| 1 bunch of scallions, cut into 1-inch pieces | Black pepper |
| 1 + ¼ cup olive oil | Flaky salt |

1. Slice the alliums as thin and evenly as possible. There will be some variation in shape for each type but even thickness is important. Arrange alliums in a pan that fits them in a snug even layer. Avoid a pan too small, where they are piled on top of each other, and a pan too large, which will require extra oil. I use a 10-inch pan.
2. Add about 1 + ¼ cup of olive oil to the alliums. The olive oil doesn't need to submerge them completely but should come up at least halfway. The alliums will shrink as they cook and then be submerged.
3. Turn your stove to medium-low and cook the alliums for about 60-75+ minutes. Go with visual cues here. Thickness and crowding in the pan will affect the overall cook time. If your onions don't look golden at 75 minutes, go a few extra minutes!

They will gently bubble and shimmer in the oil, shrink down, and eventually they will pick up color. It may feel like forever but do not crank up the heat. Stir every few minutes to prevent pieces on the bottom from burning. Once almost all the alliums look golden brown, remove them from the heat.

4. Strain alliums from the olive oil, reserving both.
5. On a serving plate or bowl, spread and swoosh the labneh or Greek yogurt. Sprinkle with salt. Drizzle with a generous amount of reserved olive oil and spread the cooked allium mixture evenly on top. Finish with a sprinkle of Aleppo pepper, the zest from one lemon, a squeeze of lemon juice, some extra flaky salt, a little (or a lot) of fresh dill, and a generous fresh crack of black pepper.
6. Serve with crudité, potato chips, pita bread, or your dipping vessel of choice. I like to place small bowls of Aleppo pepper, sliced lemons, salt, pepper, and extra olive oil with a spoon for drizzling close by. This allows people to create their perfect bite.