

Guinness Dubliner Dip ★★★★★

This hot and bubbly Guinness Dubliner dip is cheesy and addictive. In this warm appetizer, caramelized onions are tossed with cream cheese, Dubliner cheese and Guinness beer, baked in the oven until golden and bubbly. I like to serve it with toasted slices of rye bread.



Course Appetizer **Cuisine** Irish

Keyword beer, caramelized onions, dip, Dubliner cheese, Guinness, Kerrygold, St. Patrick's Day Recipe

Prep Time 25 mins **Cook Time** 25 mins **Additional Time** 10 mins **Total Time** 1 hr **Servings** 8 servings

Calories 366 **Author** Laurie McNamara

Equipment

- Lodge 6.5 Inch Cast Iron Skillet. Extra Small Cast Iron Skillet for Stovetop, Oven, or Camp Cooking

Ingredients

- 10 ounces rye bread (about 1/2 a loaf)
- olive oil
- kosher salt

FOR THE DIP:

- 2 tablespoons unsalted butter
- 1 large yellow onion thinly sliced
- kosher salt
- 8 ounces softened cream cheese
- 7 ounces Dubliner cheese by Kerrygold, grated
- 1/4 cup mayonnaise
- 1/4 cup Guinness beer

Instructions

1. Preheat your oven to 400°F (or 200°C).
2. Place the bread onto a rimmed, metal sheet pan. Brush both sides with olive oil and sprinkle with a few pinches of kosher salt. Bake for 10 to 12 minutes. Flipping the slices halfway through. Once cool, cut the toasts in half.
3. Meanwhile heat a 10-inch on medium-low and melt 2 tablespoons of butter. Add in the sliced onions, sprinkle in a generous pinch of salt and toss to coat. Cook slowly, tossing occasionally until the onions softened and eventually caramelize and turn golden brown about 25 minutes.
4. In a medium bowl, add the cream cheese, 4 ounces of the grated Dubliner cheese, mayonnaise and the caramelized onions. Pour in the Guinness and stir until all of the ingredients are incorporated.
5. Spread the mixture into a oven-safe baking dish or small cast iron skillet, sprinkle with the remaining cheese and bake for 25 to 28 minutes. Allow the dip to cool for 10 to 15 minutes before serving with the toasted rye slices.

Nutrition

Serving: 3tablespoons with toast | Calories: 366kcal | Carbohydrates: 21g | Protein: 11g | Fat: 27g | Saturated Fat: 13g
| Polyunsaturated Fat: 4g | Monounsaturated Fat: 7g | Trans Fat: 0.1g | Cholesterol: 61mg | Sodium: 497mg |
Potassium: 146mg | Fiber: 2g | Sugar: 3g | Vitamin A: 666IU | Vitamin C: 2mg | Calcium: 244mg | Iron: 1mg