

Onion Soup and Gravy Base

Article No. 1178 (305 g/10.5 oz.)

Few people have the time to make soup stocks from scratch, but the alternative is expensive canned broth or flavored cubes of salt...Mushroom sauce, cream soups, cheese sauce and white sauces are all basic to many favorite dishes, but are time-consuming to make from scratch and are loaded with fat. Many busy cooks resort to canned products that contain more sodium. Watkins has a better solution: our convenient Soup Bases are the perfect addition to the modern pantry!

- **Delicious unique blend** tastes like it is from scratch.
- **Concentrated/Economical/Space-Saving:**
1 Onion Soup Base = 8.5 boxes of the competing brand (for dip), or 5.5 boxes (for soup).
- **Convenient:** Make delicious foods in a fraction of the time of cooking from scratch!
- **Versatile:** Make soups, sauces, gravies, dips and more!



French Onion Dip

2 tbsp/30 mL **Watkins Onion Soup Base**
2 cups/500 mL reduced-calorie sour cream

Mix ingredients together and refrigerate for 2 or more hours. Serve with chips, crackers or vegetables. Makes 2 cups.

Variations:

Onion Dill Dip: To the above recipe, add:

1 tbsp/15 mL **Watkins Parsley**
1 tsp/5 mL **Watkins Dill**
1/4 tsp/1.2 mL **Watkins Garlic Granules**
Dash **Watkins Cayenne Pepper**

Onion Herb Dip: To the above recipe, add:

1-1/2 tsp/7.5 mL **Watkins Garlic & Chives Seasoning**
1/2 tsp/2.5 mL **Watkins Minced Green Onion**
1/2 tsp/2.5 mL **Watkins Oregano**
1/2 tsp/2.5 mL **Watkins Basil**