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Bubbling French Onion Dip

A decadent, warm, and creamy dip that oozes with flavour! Signature French Onion soup blends with rich cream cheese, sour cream, and Gruyère, while a touch of Dijon mustard and Parmesan bring it all together. Perfect for impressing your guests with a bubbling, savoury treat.

Total Time

60 min

Made with

Campbell's®

SIGNATURE SOUPS

Soups, Stocks & Bases [Signature French Onion](#)



6

Imperial Metric

- ½ tub (2 lbs) ½ tub (905 g) [Signature French Onion](#)
- 3 packages (8 oz each) 3 packages (250 g each) Brick-style plain cream cheese
- 1 ½ cups 375 g Sour cream
- ¾ cups 172 g Mayonnaise
- ½ cup 120 g Dijon mustard
- 2 tsp 4.6 g Pepper
- ¾ cup 70 g Parmesan cheese, grated
- ¾ cup 30 g Fresh Chives, finely chopped
- 3 cups 330 g Gruyère cheese, grated
- 32 slices 32 slices Baguettes, each sliced into ¼-inch / 1 cm thick slices
- ¾ cup 175 mL Olive oil
- 6 tbsp 24 g Fresh parsley, finely chopped

Directions

Nutrition Facts

1. In large mixer, beat together French Onion Soup, cream cheese, sour cream, mayonnaise, mustard and pepper until smooth. Stir Parmesan cheese and chives.
2. Divide 250 mL (1 cup) dip among 8 baking dishes/ramekins. Sprinkle each with 45 mL (3 tbsp) Gruyère cheese. Cover and refrigerate for up to 2 days.
3. Brush baguette slices with olive oil.
4. Preheat oven to 220°C (425°F). 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 5 mL (1 tsp) parsley.

Tips

- Alternatively serve dip with crackers and crudités.

Nutrition Facts

Per

Calories

Total Fat

Saturated Fat

+ Trans Fat

Cholesterol

Sodium

Total Carbohydrate

Sugars

Dietary Fibre

Protein

Potassium

Calcium

Iron