

Egg Dip

Ingredients

2 eggs
2 T. butter
2 T. sugar
2 T. vinegar
1 large pkg. (8 oz.) cream cheese
onion (1 medium, or to taste), chopped
1/2 green pepper, chopped



Directions:

Combine eggs, butter, sugar and vinegar in saucepan and heat on stovetop at medium heat, until mixture thickens almost like custard. Set aside.

While dip mixture is still warm, beat in cream cheese. Add chopped green peppers and onions, to taste. Stir and refrigerate until ready to serve or I actually like to serve as a warm dip.

Serve with chips or crackers.