

Onion Blossom recipe

This is a super and easy recipe . Just following step by step in order to obtain good results

* **Ingredients:**

* Batter :

- ☞ 1 small spoon salt
- ☞ 1 small spoon pepper
- ☞ 23 ounces beer
- ☞ 4 vidalia onions
- ☞ 1/3 cup cornstarch
- ☞ 2 cups flour
- ☞ 2 small spoon garlic, minced
- ☞ 2 small spoon paprika

* Seasoned flour :

- ☞ 1/2 small spoon pepper
- ☞ 1/4 small spoon cayenne
- ☞ 2 cups flour
- ☞ 4 small spoon paprika
- ☞ 2 small spoon garlic powder

* Creamy Chili sauce :

- ☞ 1/2 cup tomato chili sauce
- ☞ 1/2 small spoon cayenne
- ☞ 1 L mayonnaise
- ☞ 1 L sour cream

* Outback Dipping Sauce :

- ☞ 1/4 small spoon salt
- ☞ 1/8 small spoon dried oregano
- ☞ 1 dash black pepper
- ☞ 1 dash cayenne
- ☞ 1/2 cup mayonnaise

- 📄 2 small spoon ketchup
- 📄 2 small spoon creamed horseradish
- 📄 1/4 small spoon paprika

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*** Preparation :**

* the seasoned flour :

– Mix well flour / garlic powder/pepper /paprika /cayenne .

* Creamy chili sauce :

– Mix well mayo/ sour cream/chili sauce / cayenne.

* Dipping sauce :

– Combine all together well and let sit for 2 hours .

* And for the batter :

– Combine cornstarch/ flour and seasonings until blended. Add beer and mix well ,and Cut off top of onion and peel . Cut onion vertical wedges

– Remove about 1 inch of petals from center of onion . Dip in seasoned flour and sweetly shake to remove excess .Separate petals to coat thoroughly with batter.

– Turn over and fry a some minutes and drain on paper towels.

put onion upright in a shallow bowl & remove center core with a circular cutter

Serve Warm with dipping sauce & chili sauce !!