

How to Make Blooming Onion Bites at Home - No Deep Fryer Needed

Awesome Blossom Onion Bites: Crispy, Cheesy, and Totally Addictive



OVEN
350°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Onion Bites:

2 large onions, peeled and cut into 1/2-inch thick rings

1 cup buttermilk

1 cup all-purpose flour

1/2 tsp garlic powder

1/2 tsp onion powder

1/2 tsp paprika

... tsp cayenne pepper (optional for heat)

Salt and pepper, to taste

1 cup breadcrumbs

1/2 cup grated Parmesan cheese

Olive oil, for frying

For Serving (Optional):

Ranch, spicy mayo, or chipotle aioli for dipping

DIRECTIONS

- 1.** Soak the Onions: Place onion rings in a shallow bowl and cover with buttermilk. Let them soak for 5-10 minutes to tenderize and help the coating stick.
- 2.** Prepare Coatings: In one bowl, mix together:
- 3.** 1 cup flour, garlic powder, onion powder, paprika, cayenne, salt, and pepper.
- 4.** In another bowl, mix:
- 5.** Breadcrumbs and : Parmesan cheese.
- 6.** Coat the Rings: Remove onion rings from the buttermilk.
- 7.** First dip into the flour mixture, coating thoroughly.
- 8.** Then press into the breadcrumb-: Parmesan mix, ensuring even coating.
- 9.** Fry the Bites: Heat olive oil in a large skillet over medium-high heat. Fry onion bites in batches for 2-3 minutes per side, until golden and crispy.
- 10.** Drain and Serve: Transfer fried onion bites to a paper towel-lined plate to drain. Serve warm with your favorite dipping sauce.

SWAPS & NOTES

& Swaps Onions: Sweet or yellow onions work best.

Breadcrumbs: Use panko for extra crunch or gluten-free breadcrumbs if needed.

Spices: Customize with smoked paprika, cumin, or chili powder.

Buttermilk swap: Use 1 cup milk + 1 tbs vinegar or lemon juice if you're out. ???

TIPS FOR SUCCESS

Keep oil hot (around 350°F) for that golden, crispy crust.

Fry in batches to avoid overcrowding the pan.

Serve immediately for maximum crispness.

Make-ahead tip: You can coat the onion rings and chill them for up to 2 hours before frying. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-blooming-onion-bites-at-home-no-deep-fryer-needed/>