

## Crispy Mini Blooming Onions with Creamy Buttermilk Ranch Dip

Crispy Mini Blooming Onions with Buttermilk Ranch Dip



**OVEN**  
**350°F**

**TIME**  
**4 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 16 cipollini onions
- 1 cup buttermilk
- 1 cup all-purpose flour
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika
- 1 tsp salt
- $\frac{1}{2}$  tsp dry mustard
- $\frac{1}{2}$  tsp black pepper
- Peanut or vegetable oil for frying
- Buttermilk ranch dressing (store-bought or homemade)

### DIRECTIONS

1. Prep the : Oil: Fill a tall pot with 2 inches of oil and heat to 350°F (175°C).
2. Cut the : Onions: Slice off 1/8" from the stem end and peel. Place cut-side up and make 12 evenly spaced cuts, leaving the base intact. Flip over and gently fan the layers.
3. Buttermilk : Bath: Pour buttermilk into a small bowl. In another bowl, combine flour and all seasonings.
4. Dredge and : Coat: Dip each onion into buttermilk, then dredge in seasoned flour. Repeat for extra crunch.
5. Fry to : Perfection: Fry onions cut-side down for 3-4 minutes, then flip for another 2 minutes until golden and crispy.
6. Drain and : Season: Transfer to paper towels and sprinkle with a pinch more salt while hot.
7. Serve with : Ranch: Plate alongside chilled buttermilk ranch dip and enjoy immediately!

### SWAPS & NOTES

Use pearl onions or small shallots as a substitute.  
Add a pinch of cayenne or chili powder to the flour mix.

Oil choice: Peanut oil is best for crisp frying, but canola or vegetable oil works too.

Step-by-Step Directions Prep the Oil: Fill a tall pot with 2 inches of oil and heat to 350°F (175°C).

### TIPS FOR SUCCESS

Always preheat your oil fully for a perfect golden crust.

Don't overcrowd the pot-work in batches for even cooking.

Double-dipping in flour creates extra crunch!

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

Original recipe: <https://chefmaniac.com/crispy-mini-blooming-onions-with-creamy-buttermilk-ranch-dip/>