

## Awesome Blossom Onion Bake: Easy Comfort, Big Flavor

without the mess, the fuss, or the deep fryer? Enter the



**OVEN**  
**400°F**

**TIME**  
**25-35 min**

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**SAVE**  
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### INGREDIENTS

For the Dipping Sauce (Optional, but Recommended!):  
1/2 cup mayonnaise 2 tablespoons ketchup 1  
tablespoon prepared horseradish 1 teaspoon  
Worcestershire sauce 1/2 teaspoon smoked paprika  
Pinch of cayenne pepper:

### DIRECTIONS

1. Steps for the : Recipe
2. Prepare : Onions:
3. Preheat your oven to 400°F (200°C). Grease a large baking sheet or a 9x13 inch baking dish. Peel the onions and cut them into 1/2-inch thick slices. Carefully separate the slices into individual rings.
4. Set : Up Dredging Stations:
5. In one shallow bowl, whisk together the flour, paprika, garlic powder, onion powder, cayenne pepper (if using), salt, and black pepper. In a second shallow bowl, whisk the eggs and milk. In a third shallow bowl, combine the panko breadcrumbs and grated Parmesan cheese.
6. Coat : Onions:
7. Dip each onion ring first into the flour mixture, shaking off any excess. Then, dip into the egg mixture, allowing excess to drip off. Finally, thoroughly coat the onion ring in the panko and Parmesan mixture, pressing gently to adhere.
8. Arrange and : Bake:
9. Arrange the coated onion rings in a single layer on your prepared baking sheet or in the baking dish. Drizzle the melted butter evenly over all the onion rings.
10. Bake for 25-35 minutes, or until the onions are tender and the coating is golden brown and crispy. Baking time will vary depending on the thickness of your onion rings and your oven.
11. Make : Dipping Sauce (Optional):
12. While the onions are baking, prepare the dipping sauce by whisking together all sauce ingredients in a small

bowl until smooth. Taste and adjust seasonings as desired.

13. Carefully remove the onion bake from the oven. Serve hot with the optional dipping sauce on the side.

## SWAPS & NOTES

**Onions:** Sweet onions are best for this recipe, as they caramelize beautifully and provide the classic "blossom" flavor.

If you can't find them, yellow onions will work, but might have a sharper taste.

**Spices:** Adjust the cayenne pepper to your liking for more or less heat.

You can also add a pinch of dried thyme or oregano for an herbaceous note.

## TIPS FOR SUCCESS

**Even Slices:** Try to cut your onion slices as evenly as possible to ensure uniform cooking.

**Don't Overcrowd:** Give the onion rings plenty of space on the baking sheet so they can crisp up properly.

**Press Breadcrumbs:** Gently pressing the breadcrumbs onto the onion rings helps them stick better and creates a more substantial crust.

**Watch for Browning:** Keep an eye on the onions during the last 10 minutes of baking to prevent burning, especially the smaller rings.

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

Original recipe: <https://chefmaniac.com/awesome-blossom-onion-bake-easy-comfort-big-flavor/>