

## Crispy Blooming Onion - Restaurant-Style Crunch at Home

Crispy Blooming Onion - Golden, Crunchy & Completely Irresistible



**OVEN**  
**375°F**

**TIME**  
**18 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 large sweet onion (Vidalia works great)
- 1 ½ cups all-purpose flour
- 2 tablespoons cornstarch
- 2 teaspoons paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ¼ teaspoon cayenne pepper (optional)
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 2 large eggs
- 1 cup milk
- Vegetable oil (for frying)
- ¼ cup mayonnaise
- 2 tablespoons ketchup
- 1 teaspoon horseradish
- ¼ teaspoon paprika
- ... teaspoon garlic powder
- Salt and pepper to taste

### DIRECTIONS

1. Cut the Onion: Slice off the top (not the root). Peel. Place root-side down and make 12-16 vertical cuts, stopping about ¼ inch from the root. Gently spread the "petals" apart.
2. Prepare the Coating: In a bowl, whisk flour, cornstarch, and spices. In another bowl, whisk eggs and milk.
3. Coat the Onion: Dip the onion into the flour mixture, ensuring it gets between the petals. Shake off excess. Dip into egg mixture, then back into flour mixture for a double coating.
4. Fry: Heat oil in a deep pot to 350-375°F. Carefully lower the onion root-side up and fry for 3-4 minutes. Flip and fry another 3-4 minutes until golden brown.
5. Drain: Remove and place on paper towels to drain excess oil.
6. Make the Sauce: Mix all dipping sauce ingredients in a small bowl and refrigerate until ready to serve.

### SWAPS & NOTES

Air fryer option: Spray generously with oil and cook at 375°F for 15-18 minutes, checking for even browning.

Extra heat: Add more cayenne or a splash of hot sauce to the dip.

Gluten-free: Use a 1:1 gluten-free flour blend.

Oil temperature matters: Keep oil at 350-375°F for maximum crispiness.

