



ONION BLOOM APPETIZER

Preparation

Select a Super Colossal onion. Cut 1/2 inch off the neck and peel off outer layers of papery skin. Place peeled onion in bloom cutter, root side down and cut.

Battering and Breading

Prepare onion bloom deep fried batter per package instructions. Batter should have the consistency of milk or light cream. Dip the onion in the mixed batter, make sure the batter gets between all the petals. Remove and turn upside down to drain excess batter. Using the dry batter mixture, coat battered onion. Separate petals making sure all surfaces are coated. Remove and turn upside down, gently tapping to remove all excess dry batter. Turn onion right side up and allow coated onion to set for 5 minutes before frying, to allow the onion and batter to merge.

Cooking

Heat deep fryer to 375°. Fill with enough vegetable oil to cover onion bloom. Place bloom in right side up with large slotted spoon. Cook for 4 to 5 minutes or until golden brown. Remove and allow to drain several minutes.

Photo Courtesy of the National Onion Association.

