

# Onion Blossom



PREPARATION TIME  
30 minutes



COOKING TIME  
15 minutes



PERFECT PARTNER  
peppery dip



**MONEY  
Cook's  
SAVER**

Mild and sweet Vidalias have a short season and limited supply that can make them scarce and pricey. Substitute other large sweet onions, such as Oso Sweets from Texas, Walla Walla or Maui onions.

## SHOPPING LIST

• Vidalia onion • beer

## ON HAND

• oil • eggs • milk • flour  
• baking powder • salt  
• cayenne pepper

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## INGREDIENTS

Vegetable oil for frying

- 1 large Vidalia onion
- 3 cups cold water
- 2 large eggs, lightly beaten
- 1/2 cup beer or club soda
- 1/2 cup milk
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cayenne pepper

SERVES 4

**COOK'N**  
*Xpress*

- To check if the oil is ready for frying, insert a wooden chopstick or handle of a wooden spoon into the hot oil. When bubbles form around the wood, the oil is hot enough for frying.
- Use a slotted spoon to lower the onion in and out of the oil.

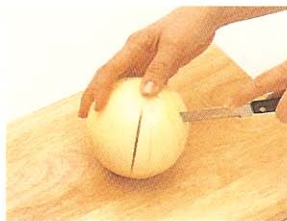
## Make Ahead

Prepare the onions through step 1 up to 4 hours ahead. Keep refrigerated until ready for frying.

## VARIATION

*For a lighter, crisper breading, use self-rising flour instead of the all-purpose.*

**1** Preheat oil in a large saucepan to 375°F. Peel onion and cut off the bottom, leaving a flat surface. Cut into 3/4-inch wedges, but do not cut all the way through.



**2** Soak onion in ice cold water until wedges open, about 20 minutes; drain and pat dry. Mix eggs, beer and milk in a medium bowl. Mix flour and baking powder in a separate bowl.

**3** Dip onion in egg mixture, then into flour mixture. Dip again into egg mixture then flour mixture, making sure onion is well coated.



**4** Place onion in hot oil. Deep-fry until golden brown and tender, about 15 minutes; drain on paper towels. Place onion on a serving plate. Sprinkle with salt and cayenne pepper.