

CopyCat Chili's Awesome Blossom

Ingredients

Awesome Blossom:

1 large onion
2½ cups all-purpose flour
2 teaspoons seasoned salt
½ teaspoon ground black pepper
¼ teaspoon garlic powder
1 cup buttermilk
vegetable oil for frying

Dipping Sauce:

½ cup sour cream
2 tablespoons ketchup
½ teaspoon seasoned salt
⅛ teaspoon ground red pepper
1½ teaspoons horseradish
¼ teaspoon paprika

Directions

Awesome Blossom:

Mix all dry ingredients together.

Cut the top 1/4 off the onion (the top has the stem). Then peel the onion but make sure the root stays intact.

Carefully slice the onion from the top stopping about ½ inch above the root.

Slice the rest of the onion like a pie.

Soak the onion in ice-cold water for about 30 minutes until the onion's petals open up and bloom.

Heat oil to 350 degrees.

Drain the onion and dip in flour mixture and dust the onion to cover the onion thoroughly. Dip onion in buttermilk and back in flour mixture.

Place the onion in the hot oil and fry until golden. Oil should cover onion.

When done, drain well and place the fried onion on a plate. Cut the center out of the onion.

Sauce Directions:

Mix all sauce ingredients together. Serve the sauce in a small ramekin in the middle of the onion blossom. Garnish with paprika and just a dash of red pepper.