

CopyCat Outback Bloomin' Onion Petals

Ingredients

Wet batter:

1 medium egg

$\frac{1}{2}$ cup milk

Dry batter:

1 cup flour

1 $\frac{1}{2}$ teaspoon paprika

1 teaspoon salt

1 teaspoon cayenne pepper

$\frac{1}{2}$ teaspoon black pepper

$\frac{1}{2}$ teaspoon garlic powder

1 $\frac{1}{2}$ teaspoon oregano

1 $\frac{1}{2}$ teaspoon cumin

3-4 small onions

4-6 cups vegetable oil , or other frying oil

Directions

Mix all your wet ingredients in a medium bowl.

Mix all your dry ingredients in a small shallow bowl.

Slice the ends off your onions, then cut them in half. Slice the onions into 1 inch petals and set aside.

In a large frying pot, add oil and heat over medium heat for about 5 minutes or until hot and lightly rippling.

To coat your onions, dip into the wet batter, then the dry batter, then back into the wet, and dry again. set aside and repeat for all petals.

Drop them into the hot oil and let them fry for 3-4 minutes,

then carefully turn them over if needed. Remove from oil and place onto a paper towel lined plate.

Repeat for all the onions.

Serve immediately with [CopyCat Outback Steakhouse Blooming Sauce](#).