

# CopyCat Outback Steakhouse Bloomin' Onion

## Ingredients

1/3 cup cornstarch, more if needed  
1 1/2 cup flour  
2 teaspoons garlic, minced  
2 teaspoons paprika  
1 teaspoon salt  
1 teaspoon black pepper  
24 ounces beer  
4 sweet Vidalia onions

### Seasoned Flour:

2 cups flour  
4 teaspoons paprika  
2 teaspoons garlic powder  
1/2 teaspoon black pepper  
1/4 teaspoon cayenne

### Creamy Chili Sauce:

1 pint mayonnaise  
1 pint sour cream  
1/2 cup tomato chili sauce  
1/2 teaspoon cayenne pepper

## Directions

Mix cornstarch, flour and seasonings until well blended. Add beer, mix well. Cut about 3/4" off top of onion and peel. Cut into onion 12 to 16 vertical wedges but do not cut through bottom root end. Remove about 1" of petals from center of onion. Dip onion in seasoned flour and remove excess by shaking.

Separate petals to coat thoroughly with batter. Gently place

in fryer basket and deep-fry at 375 degrees F to 400 degrees F for 1-1/2 minutes. Turn over and fry 1-1/2 minutes longer or until golden brown. Drain on paper towels.

Place onion upright in shallow bowl and remove center core with circular cutter or apple corer. Serve hot with Creamy Chili Sauce.

Seasoned Flour: Combine flour, paprika, garlic powder, pepper and cayenne and mix well.

Creamy Chili Sauce: Combine mayo, sour cream, chili sauce and cayenne and mix well.