

# CopyCat Texas Roadhouse Cactus Blossom

## Ingredients

canola oil

1 extra large onion

Chili-Horseradish Dipping Sauce:

1 cup mayonnaise

1 cup sour cream

1/4 cup prepared chili sauce

1/4 teaspoon cayenne pepper

2 tablespoons horseradish sauce

Seasoned Flour:

1 cup flour

2 teaspoons paprika

1 teaspoon sugar

1 teaspoon garlic powder

1/2 teaspoon black pepper

Onion Batter:

3/4 cup flour

1 teaspoon garlic powder

1 tablespoon paprika

3/4 teaspoon pepper

1/8 teaspoon cayenne pepper

1 1/2 cup cornstarch

1/2 teaspoon salt

1 teaspoon garlic salt

12 ounces beer

## Directions

Mix mayonnaise, sour cream, chili sauce, cayenne pepper and horseradish sauce in a medium mixing bowl until well combined.

Refrigerate until ready to serve.

Heat the oil in a deep fryer or large stock pot to 375-400 degrees Fahrenheit.

Prepare the seasoned flour mix by combining flour with garlic powder, paprika, sugar and pepper in a large mixing bowl. Whisk seasonings and flour to incorporate well.

Slice 3/4 inch off the root end of the onion. Make 12-16 slices into the trimmed end working in a clockwise manner. Do not cut completely through the onion, leaving about an inch of uncut onion near the opposite root end.

Remove about 1 inch of the center petals from each onion. Toss the onions in the seasoned flour to coat well. Peel back the petals slightly to allow the flour to reach between each petal, but do not remove.

Combine remaining flour, paprika, pepper, cornstarch, salt, garlic salt and beer in a second large mixing bowl. Whisk well until smooth.

Dip the floured onion in the batter. Allow excess batter to drip off the onion.

Use a fryer basket to carefully place the battered onions, one at a time, into the hot oil. Cook for about 90 seconds, flip and cook for an additional 90 seconds.

Transfer onion to a plate lined with paper towel to drain.

Place on a serving platter and insert the cup of dipping sauce in the center of the onion.