

BLOOMING ONION

DIPPING SAUCE

½ CUP LIGHT MAYO
 2 TBSP. HORSERADISH
 1 TBSP. KETCHUP
 ¼ TSP. PAPRIKA
 1/8 TSP. CAYENNE
 PEPPER
 1/8 TSP. DRIED
 OREGANO

ONION:

1 LARGE TALL SWEET
 ONION
 ½ CUP FLOUR
 1 TBSP. BUTTERMILK
 2 EGGS
 ½ CUP PANKO BREAD
 CRUMBS
 1 TBSP. PAPRIKA
 1 ½ TSP. SEAFOOD
 SEASONING

SAUCE: Combine mayo, horseradish, ketchup, paprika, salt, cayenne, and oregano in a small bowl and mix well.

ONION: Cut about ½ inch off top of onion (not root side). Peel off outer layer of skin. Place onion cut side down and starting ½" away from root with a large knife cut down to cutting board. Cut all the way around into ¼" wide slices. Flip onion over and separate pieces. Coat with flour and shake off excess.

Beat eggs and buttermilk together and coat onion pieces well. I use my hands to do a good job. (watch tutorial)

Sprinkle onion with salt, pepper and seafood seasoning. Combine panko with rest of flour and paprika. Mix panko mixture and coat onion well. Bake at 390 degrees for 10 minutes. Take out and spray well with cooking spray. Cook another 5 minutes on 350 degrees. Enjoy!