Bloomin Onion

Dry:

1 lg Vidalia onion

2 ½c flour

1t cayenne

2T paprika

½t thyme

½t oregano

½t cumin

½t pepper

Wet:

2 eggs

1c whole milk

1c water

Dip:

2T mayonnaise

2T sour cream

1 ½t ketchup

½t Worcestershire

1T horseradish

¼t paprika

Pinch cayenne

Dash salt & pepper

Combine all dip ingredients and refrigerate.

Slice onion with an apple slicer; be careful not to go all the wat through!

Mix dry ingredients together, place onion cut side up in large bowl and pour the dry ingredients over the onion. Make sure to get in-between all the slices.

Mix wet ingredients in large bowl and coat onion well. Return onion to dry mix and coat again. Place onion in fridge while deep fryer heats.

When oil is hot place onion in the deep fryer cut side down for 3min, then flip and continue to fry until golden brown all over. Serve with dip ☺