

OUTBACK STEAKHOUSE BLOOMIN' ONION

F EASY

Last Modified: 01/16/2016

PREP: 2 Hrs
COOK: 45 Min
DEEP FRYER

BAR & RESTAURANT COPY

MAKES 8 SHARED SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Large	Vidalia Onions	Peeled
		Peanut Oil (LouAna) For Frying	

DRY INGREDIENTS			
2 1/2	Cups	All Purpose Flour	
1/3	Cup	Corn Starch	
1/2	Tsp	Cayenne Pepper	
1	Tbsp	Smoked Paprika	
1/2	Tsp	Ground Thyme	
1/2	Tsp	Dried Oregano	
1/2	Tsp	Ground Cumin	
1	Tbsp	Kosher Salt	
1	Tbsp	Ground White Pepper	

WET INGREDIENTS			
2	12 Oz	Bottles Beer (Amber Style - NOT Black)	
1/2	Cup	Whole Milk (Also VERY Tasty With Buttermilk)	
2	Large	Eggs	Beaten

DIPPING SAUCE			
4	Tbsp	Mayonnaise (Hellmann's)	
4	Tbsp	Sour Cream (Breakstone)	
3	Tsp	Ketchup (Heinz)	
1	Tsp	Worcestershire Sauce (Lea & Perrins)	
2	Tbsp	Prepared Horseradish (Chadalee Farms)	Drained
1/2	Tsp	Smoked Paprika	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION	
NOTE	While not an "exact" match, this will come very close, but you MUST remove the core and remove one row of inner "petals" from the center of each Onion.
TOOLS	1) Large Mixing Bowl 2) Medium Mixing Bowl 3) Small Mixing Bowl 4) Bloomin' Onion Cutter OR Long Sharp Stiff Knife & 1/2" Dowels 5) Dutch Oven 6) Deep Frying Thermometer

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PREP	DISH 1) Cut a small slice off the top of each whole Onion and leave the root end intact (trim off any "stringy" root fibers). 2) Peel the Onion, discarding ALL dry skins. Each Onion MUST be a single bulb in order for this to work correctly. If you cut the top off of the Onion and there is more than one bulb inside, do NOT use it because the "petals" will not open up correctly (unless you don't care what the end product looks like).
1	Cut each Onion using the machine until the cuts reach about 1/2 inch from the bottom. Remove the center "core" and the first inside row of "petals". You can cut the petals without having a cutter by using a sharp knife, but you have to be VERY careful to NOT cut into the lower 1/2 inch of the Onion. Make 1/2 inch wide cuts completely around the Onion from the top to the bottom. Placing the Onion between two 1/2 inch thick wooden sticks is an easy way to keep from cutting too deeply. (See Step-By-Step Picture).
2	Using your fingers, gently spread open the remaining "petals". Submerge the Onion into ice water for at least 1 hour. Remove the Onions and gently shake to remove excess water and drain root end up on paper towels.
3	In a Dutch Oven or a deep fryer, preheat enough Peanut Oil to 400 degrees that will allow you to completely submerge an Onion.
4	In a large mixing bowl, mix all of the Dry Ingredients together. In a medium mixing bowl, lightly beat the Eggs and thoroughly mix in the remaining Wet Ingredients.
5	Place each Onion in turn in the Dry Ingredient bowl, cut side up. Cover the bowl with a plate, then shake it back and forth to evenly distribute the Dry Mixture. Check to make sure the Onion is fully coated, especially between the "petals." Stab a fork firmly in where the core used to be, lift the Onion up, turn it over and lightly tap off the excess Dry Mixture back into the bowl. Set the Onion aside for at least 10 minutes. Leaving the fork stuck in the Onion.
6	Fully submerge each Onion in the Wet Mixture (spoon some on top, if necessary). Remove and hold it sideways while slowly rotating to let the excess Wet Mixture drip back into the bowl, then repeat the Dry Mix process again. Refrigerate the Onions uncovered for a minimum of 10 minutes.
NOTE	At this point you can have a herd of them, already pre-made and refrigerating, just waiting to be deep fried.
7	In a small mixing bowl, whisk together all of the Dipping Sauce Ingredients and set them aside to come to room temperature.
8	Lower each Onion gently into the hot Oil, petal side up - hold it completely submerged and fry it for 1 1/2 minutes. While still in the Oil, CAREFULLY slide it off of the fork by pushing down on it with a spoon and wiggling the fork from side-to-side. Roll the Onion over so the root end is up and fry it for an additional 1 1/2 minutes or until golden brown. Try to maintain an Oil temperature of 375 degrees during the entire cooking process.
9	Place the cooked Onions on paper towels and sprinkle them immediately with Salt. Turn them petal side down to allow the excess Oil to drain.
SERVE	Flip an Onion over on a serving plate and serve while very hot with the Dipping Sauce on the side