

Mama B's Outback Blooming Onion

This onion looks exactly like a flower that you would find in deep wild.

Ingredients:

1	Large onion	1-1/2 Cup	All-purpose flour
2	Eggs	1 Cup	Milk
1 Tbsp	Mama B's Montreal Steak		

Directions:

- Mix all the wet ingredients together in bowl and the dry in another.
- Peel the onion, keeping the hairy root intact. Cut about 1 inch off the other side.
- Place the onion on a chopping board, hairy side facing up. Make your first cut about an inch from the top of the root, and slice downward all the way to the bottom, without cutting all the way through. Rotate the onion and repeat. Keep going until you have 12 evenly spaced cuts.
- Turn the onion on its hairy back and begin to peel open the sections—unfurling from the outside and working toward the center.
- Put the blooming onion onto a plate and sprinkle Mama B's Montreal Steak seasoning, making sure all the layers are covered. Turn it upside down and shake to get rid of any excess mix. There will still be plenty of dry mix left.
- Submerge the onion into your bowl of wet ingredients and turn it over to make sure every part of the onion is covered. Take it out, and coat with your dry mix again, this time just shaking it over to cover all areas.
- Place the onion, flower side up, into a deep fryer or deep pan, making sure the peanut oil is around 350°F (175°C). 7-10 minutes will make a crispy, golden beauty. Give it a shake, then put it on some paper towels to drain off the excess oil.



*Spice
Blend:
Montreal
Steak
Style*

