

Outback Steakhouse Bloomin Onion



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The Outback Steakhouse Blooming Onion is a favorite dish that has been served since the restaurant first opened its doors. There are no special skills required to make this Bloomin Onion appetizer, and you can make it exactly as they do. This was one of my very first copycat recipes, I think. I still recall the first time I tasted this blooming onion. When the onion is split open, it "blooms," as if it were a flower, it was amazing!!!

Everyone enjoys this simple appetizer. It's usually the first thing I order when I go out to eat. Keep your worries about the lengthy list of ingredients at rest and enjoy your meal. Even if the list seems to belong, it is well worth it to indulge in a handmade Outback Steakhouse Bloomin Onion.

This is one of my favorite copycat recipes, and I hope you like it. It has the same flavor as a restaurant! The onion is cooked till golden brown when the petals are battered. Let's not forget about the sauce, shall we? It's possible that this is the finest part! Imagine working at Outback Steakhouse and being able to serve whatever dish you'd ordinarily get there. It doesn't matter whether it's chicken, steak, lobster, spaghetti, or a side of Brussel sprouts! This is a delicious appetizer that may be served before a meal or even as a whole meal.

Here is the list of all ingredients you'll need to make this outback steakhouse Bloomin' Onion:

THE BATTER INGREDIENTS:

- ⅓ Cup of cornstarch.
- 1½ Cups of flour.
- 2 small spoons of minced garlic.
- 2 small spoons of paprika.
- 1 small spoon of salt.
- 1 small spoons of black pepper.
- Beer, I used a 24-ounces bottle, you can use your favorite.
- Four large onions.

FOR MAKING THE SEASONED FLOUR MIXTURE, YOU'LL NEED:

- 2 Cups of all-purpose flour.
- 4 small spoons of smoked paprika.
- 2 small spoons of garlic powder.
- ½ small spoon of black pepper.
- ¼ small spoon of cayenne pepper.

AND TO MAKE THE OUTBACK DIPPING SAUCE, I ONLY USED:

- ½ Cup of mayonnaise.
- 2 small spoons of ketchup.
- 2 small spoons of creamed horseradish.
- ¼ small spoon of paprika.
- ¼ small spoon of salt.
- Dried oregano, to your liking.
- Freshly ground black pepper, to your liking.
- Cayenne pepper, to your liking.

INSTRUCTIONS:

- **1st Step** – First and foremost, we have seasoned flour. Mix the flour, with paprika and cayenne pepper and combine them in a bowl. Make sure everything is fully combined.
- **2nd Step** – Making the dipping sauce is a straightforward process. You are going to combine all of the items mentioned above. Before placing it in the refrigerator, check to see that everything is thoroughly combined. Allow it to sit for at least two hours, preferably overnight.
- **3rd Step** – It's time to make the batter! You'll need to combine all of the spices, flour, and cornstarch until everything is well-combined. Pour in the beer and stir well.
- **4th Step** – Cut approximately a third of an inch from the top of the onion and thoroughly peel it. Cut the onion into 12 to 16 vertical slices next. To avoid damaging the roots, avoid cutting through to the bottom. You'll lose the "bloom" effect.
- **5th Step** – This seems to be difficult, but I assure you that it is not. Peel away approximately one inch of the onion's petals. If you'd want to open them up a little further, you may put them in a bowl of ice water for a few hours. Even if you choose not to do so, be sure to thoroughly drain them before proceeding.
- **6th Step** – Dredge your onion in the seasoned flour mixture you prepared in step 1 and set it aside. Shaking the container very lightly will help to remove any extra seasoned flour from the mixture.

- **7th Step** – Before frying the petals, you must separate them so that the batter can cover them properly.
- **8th Step** – At this point, your Cactus Bloomin' Onion is ready to go into the deep fryer. Gently put it in there. At 375-400 degrees Fahrenheit, you'll need to deep fry for 1 to 2 minutes. Fry for an additional 1 to 2 minutes or until they are a lovely golden brown as at Outback Steakhouse before turning them over.
- **9th Step** – As soon as you take them out of the air fryer, I recommend allowing them to drain on a piece of paper towel.

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