

LAY'S® Sour Cream & Onion Bloom



Total Time:
50 min



Prep Time:
30 min



Cook Time:
20 min



Servings:
4



Rate

2.9 [11 ratings]

Description

Loaded with layers of sour cream and onion chip flavors, these deep-fried bloomin' onions are crispy and delicious.

Ingredients

Bloomin' Onion:

1 bag (5.82 oz) LAY'S® Sour Cream & Onion Flavored Potato Chips

1 cup dry bread crumbs

2 large Vidalia onions (each 14 to 16 oz)

1 cup all-purpose flour

3 tsp salt, divided

2 tsp pepper

2 eggs beaten

1/2 cup buttermilk

Vegetable oil for deep-frying

Sauce:

2 cloves garlic, minced

1/2 cup sour cream

1/3 cup mayonnaise

3 tbsp ketchup

1 tbsp prepared horseradish

1 tbsp grainy mustard

1 tsp chili powder

1 tsp salt

1 tsp pepper

How to make it

1. Bloomin' Onion: In a food processor, pulse Lay's® Sour Cream and Onion Potato Chips to make finely crushed crumbs. Transfer to a medium bowl. Stir in bread crumbs and set aside.
2. Slice top of each onion. Peel and discard outermost layer of onion, leaving the root intact (this will keep the bloomin' onion together). Set an onion on a cutting board. Keeping base intact and without cutting all the way through, cut into 8 to 10 sections. Gently pull the cut onion sections apart to separate into petals, resembling a flower. Repeat with remaining onion.
3. In a medium bowl, whisk together flour, 2 tsp salt and pepper. In another medium bowl, whisk together eggs and buttermilk.
4. One at a time, dredge each onion in flour mixture, making sure that the onion is completely covered, especially between the petals. Dip onion cut-side down and submerge in egg mixture. Dredge in crushed chip mixture until well and evenly coated. Let stand for 10 minutes to set coating.
5. Meanwhile, fill a medium saucepan halfway up the sides with oil. Heat oil to 320°F, or until shimmering, over medium-low heat. Using a large slotted spoon or long tongs, place one breaded onion cut-side down into hot oil. Deep-fry for 8 to 10 minutes or until golden brown all over. Drain on paper towel. Repeat with remaining onion. Season with remaining 1 tsp salt.
6. Sauce: Whisk together garlic, sour cream, mayonnaise, ketchup, horseradish, mustard, chili powder, paprika, salt and pepper until blended. Refrigerate until ready to serve.
7. Serve bloomin' onions with sauce for dipping.

Tips: • If onions are small, use four smaller onions instead of two large.