



## ONION RING BLOSSOM

**PREP TIME:** 20min

**COOK TIME:** 15min

**SERVINGS:** 2-4

### Ingredients

#### BATTER (WET)

1 egg  
1 cup milk  
1/2 tbs sriracha sauce

1 onion

#### BATTER (DRY)

1/2 bunch oregano  
1/2 bunch thyme  
1 cup flour  
1/2 tbs salt  
1/2 tsp pepper  
1/2 tsp paprika

#### SAUCE

2 cloves garlic  
1/2 bunch oregano  
1/2 bunch thyme  
1/2 cup mayonnaise  
1 tbs sriracha  
1/2 lemon juice



- 1 whisk egg, milk, and 1/2 tbs sriracha
- 2 finely herbs and mix half with flour, salt, pepper, and paprika
- 3 mince garlic and mix with remaining herbs, mayonnaise, 1 tbs sriracha, and half the juice of lemon
- 4 slice top of onion, peel, cut just above root, and slice onion from top into 16ths nearly to the bottom
- 5 carefully blanch onion in boiling water for 2-3min, place in ice water to cool, coat onion in egg mix, then flour mix, and repeat coating until thoroughly breaded, (be sure to coat inside cracks of onion)
- 6 in deep fryer or small pot, bring oil up to medium high heat and carefully submerge onion for about 5min, remove, and allow to cool before serving with sauce



more recipes and videos at [grittsfarm.com](http://grittsfarm.com)

