

# Baby Blooming Onions

- 16 **onions** (cippollini)
- 1 cup **buttermilk**
- 1 cup **all-purpose flour**
- 1 tsp **garlic powder**
- 1 tsp **onion powder**
- 1 tsp **smoked paprika**
- 1 tsp **salt**
- 1/2 tsp **dry mustard**
- 1/2 tsp **black pepper**

Fill a tall pot with 2 1/2 " of oil. Preheat oil to 350

Cut off 1/8 " from the pointed stem end of each onion, then peel carefully ensuring not to peel through an actual onion layer

Place the onion cut side up and make a cross cut thru the onion leaving the bottom stem intact

Continue cross cutting through the onion until you have 12 evenly spaced cuts thru each onion.

Turn the onions over and use your fingers to gently separate the outer layers

Pour buttermilk into a small bowl Set aside

Place remaining ingredients into another mixing bowl and toss together until well combined

Dip each onion into the buttermilk, shaking to remove any excess liquid. Quickly dredge each onion in the flour mixture, shaking off any excess. Repeat until each onion is double coated

Carefully drop a couple onions at a time into the hot oil, cut side down for 3 to 4 minutes. Flip and fry for an additional 2 min or until each onion is crisp and golden brown

Transfer onions onto paper towels and season with salt and pepper. Quickly transfer to a cooling rack or serving plate and serve with buttermilk ranch dipping sauce