

# FUNYUNS® Mini Bloomin' Onions

## Ingredients

- 1 bag FUNYUNS® Onion Flavored Rings
- 10 oz pearl onions
- 1 ½ cups flour
- 1 each egg
- 1/8 tsp garlic powder
- 1/8 tsp salt

## How to make it

1. Use a food process to finely crush the FUNYUNS® then transfer into a wide, shallow dish. Set aside.
2. Place the flour into a separate bowl or dish and set aside.
3. In a small bowl, whisk the egg with the garlic powder and salt. Set aside.
4. Prepare the onions by slicing off the stem end of the onion, keeping the root bulb end intact. Carefully peel off the skin.
5. Carefully slice an “x” pattern into the flat, cut side of the onion. Rotate the onion, then repeat by slicing another “x” pattern to create 8 individual sections.
6. Bread the onions by lightly dredging in the reserved flour then dip into the beaten egg. Transfer into the crushed Funyuns and gently roll to coat.
7. Fry in 350°F oil until golden and crispy.
8. Carefully remove the cooked mini bloomin' onions from the oil and drain on paper towels before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	5 min	30 min	2-4

## Made with



FUNYUNS® Onion Flavored Rings