

# LAY'S® Sour Cream & Onion Bloom

## 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 smoked paprika
- 1 tsp salt
- 1 tsp pepper

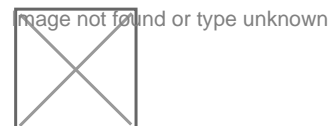
## How to make it

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.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	20 min	50 min	4

## Made with



**LAY'S® Sour Cream & Onion Flavored  
Potato Chips**

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.