



Onion Blossom Maker

Recipes and Instructions



Make Onion Blossoms and Much More!

The handy tool for preparing beautiful and tasty onions, just like those served in your favorite restaurant!

To use your Onion Blossom Maker:

Prepare dry batter mix—use any packaged mix for fish, vegetable, pancakes, or try the beer batter recipe enclosed here. Prepare basic liquid batter mix which is water thickened slightly with dry pancake mix or flour. Add spices and your imagination to any recipe—cinnamon for sweetness, Cajun spices, cayenne pepper or chili powder for zest and heat! Garlic salt instead of table salt or even cumin for a unique flavor. Any good oil fries well, but shortening makes a more appetizing dish. Onion Blossoms are delicious with a variety of sauces, create your own or refer to the recipes enclosed.

1. Choose a medium size onion or size to fit by removing a few outer layers and cut off top quarter of onion and peel away skin. **DO NOT DISTURB THE ROOT!** Onions with multiple centers are not suitable to make blossoms.
2. Place onion in holder centering the root in the center of the hole.
3. Place knife directly across center and slice down to stopping gauge. Knife must go from slot to slot completely across onion. Continue around onion from slot to slot until you have made 8 cuts which results in 16 even rows of petals. Remove onion from holder and gently open blossom with fingertips.
4. Insert fork with heat resistant handle into root of onion at a 45 degree angle with tines pointing up. Place in simmering or very hot water for 1 minute.
5. Remove from simmering water, and place in ice water 3 minutes.
6. If onion has not opened, tap root on countertop until flower is achieved.
7. Dust lightly with dry batter mix of your choice. Next dip in liquid batter, mix (see above). Then follow with generous dusting of dry batter mix. Shake off excess. With root end up, lower onion on fork slowly into hot oil (375°-400°F/190°-205°C) being careful to avoid splattering and boiling over. Remove fork. Fry approximately 4 min. to golden brown. Turn over and continue cooking until done to your satisfaction. Remove from fryer with slotted spoon or spatula draining excess oil.
8. Remove core of deep fried onion by inserting tapered end of core remover directly over root area. Press and twist until core separates from petals. Petals will become a bite-sized snack.
9. Place your favorite dipping sauce in center if desired.

Tried and True Favorites

Mexican Onion

1/4 lb/110g ground chuck
1 Tbs/15g chopped green pepper
1 Tbs/15g chili powder
1 tsp/5g cumin
1/4 tsp/1.25g each salt & black pepper
1/8 tsp/.5g cayenne pepper
1 medium white potato grated (substitute frozen hash browns)
Saute all ingredients except potato about 2 minutes. Stir in potato and remove from heat. Set aside. Sprinkle onion with 1/2 Cup/110g masa flour, 1 tsp/5g chili powder, 1/2 tsp/2.5g cumin and 1/4 tsp/1.25g cayenne. Mound sauteed ingredients over onion. Wrap in foil and bake at 375°F/190°C for 45-60 minutes, or place on barbecue.

Cajun Onion

Crumble 10 saltine crackers over cut onion and set aside. In heavy skillet melt 2 Tbsp/30g margarine and saute the following:
1 heaping Tbsp/15g chopped bell pepper
1 clove garlic
1 Cup/225g shredded squash
1 Cup/225g cooked rice
1 Tbsp/15ml soy sauce
1/2 Cup/110g small salad shrimp
Season to taste with salt, pepper, and cayenne pepper. Stir and remove from heat—do not cook. Mound onto onion, wrap in foil, and bake at 375°F/190°C for 45-60 minutes.

Microwaving

Begin by preparing your onion in the Onion Blossom Maker by following steps 1 through 6. Then add the next steps:

7. Line a large bowl with an 18"/45cm square of saran wrap.
8. Brush onion liberally with melted butter.

Microwaving can be substituted for baking in any Filled Onion Entree recipe. Simply place in microwave dish and adjust cooking time to approximately 15 minutes depending on the power of your microwave and wrap onions in saran wrap instead of foil. For added taste and attractiveness, top with your favorite cheese.

The Clucker

1/4 Cup/55g each of chopped banana peppers, celery, and bell pepper.
1 Cup/225g boneless chopped chicken breast.
1 Cup/225g cooked rice
Put chopped chicken in skillet over low heat. Stir a few minutes then add other ingredients. Saute slightly but NOT until done. Mound filling onto onion, wrap in foil, and bake at 375°F/190°C for 45-60 minutes.

Beer Batter Dry Batter Mix

Yields batter for 2 medium sized onions. Also ideal for veggies, meat, and fish.

1-1/3 Cup/185g flour
1 Tbsp/15ml vegetable oil
1 tsp/5g salt
2 beaten egg yolks (save egg whites)
1/4 tsp/1.25g pepper
3/4 Cup/180ml flat beer

Combine ingredients in bowl. Gradually pour in 3/4 Cup/180ml flat beer, stirring constantly. Cover and refrigerate at least 3 hours. Beat egg whites until stiff and add to mixture just before using.



1 Slice and remove onion top.



2 Place onion inside Slicing Guide.



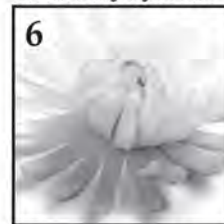
3 Slice onion using all guide slots.



4 Place in simmering water for 1 minute.



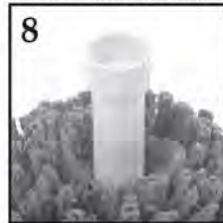
5 Place in ice water for 3 minutes.



6 Tap root on countertop until flowers.



7 Batter onion, place in hot oil.



8 Core deep fried onion to remove stem.



9 Enjoy with your favorite sauce!