

GRILLED ONION BLOSSOMS



Photo Charlie Gillette

We've already mastered the art of baking a bloomin' onion. But *grilling* one is a totally new experience.

YIELDS:4

PREP TIME:0 hours 15 mins

TOTAL TIME:0 hours 30 mins

Ingredients

FOR THE DIP

1/4 c. mayonnaise

1/4 c. sour cream

1 tbsp. ketchup

1 tsp. Worcestershire sauce

1/2 tsp. paprika

Pinch of cayenne pepper

FOR THE ONION

1/2 c. finely grated Parmesan cheese

1 tbsp. paprika

1/8 tsp. cayenne pepper

1/2 tsp. Italian seasoning

4 sweet Vidalian onions, peeled with root end intact

Fresh chopped parsley, for serving

Directions

1. Preheat grill over medium-high. Make sauce: In a small bowl, combine mayonnaise, sour cream, ketchup, Worcestershire, paprika, and cayenne. Season with salt.
2. Make seasoning: In a small bowl, combine Parmesan, paprika, cayenne, and Italian seasoning. Season with salt.
3. Cut stem off onion and place flat side down. Cut 1/2" from the root down, into 12 to 16 sections, making sure not to cut through root. Flip over and pull sections of onion out gently to separate petals. Sprinkle all over with cheese-spice mixture.
4. Drizzle onions with oil and grill covered until tender and lightly charred, about 15 minutes.
5. Garnish with parsley and serve with dipping sauce.