

# Smoke-Fried Onion Blossom

Prep: 15 minutes • Cook: 1 hour

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*Sweet Vidalia onions are gently smoked to deepen their natural sweetness, then cloaked in a shatteringly crisp golden batter for a smoky-sweet, savory blossom perfect for backyard feasts.*

## Ingredients

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- 2 large sweet Vidalia onions (sliced into spokes)
- 1 cup Hey Grill Hey Crispy Chicken Wing Batter
- 3/4 cup water (cold)
- 1 teaspoon Hey Grill Hey Beef Rub

## Instructions

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1. Preheat the smoker to 225°F using a light wood such as maple or alder.
2. Prepare the onions: slice the stem off the top, set each onion on its root end, and cut vertical slices around to form spokes, stopping about 1/2 inch from the bottom so the onion stays intact. Sprinkle the spoked onion with Hey Grill Hey Beef Rub.
3. Smoke the onion directly on the grill grates for about 45 minutes, then transfer to a cutting board and let rest a few minutes.
4. Make the batter: in a medium bowl whisk Hey Grill Hey Crispy Chicken Wing Batter with cold water until smooth. Submerge and rotate the smoked onion in the batter to coat every petal evenly.
5. Fry the onion: heat cooking oil in a large cast-iron or heavy-bottomed pan over medium-high heat to about 350°F. Carefully add the battered onion and fry 3–4 minutes, flipping with tongs, until evenly golden-brown and crispy. Transfer to a board or platter to rest briefly.
6. Serve hot with BBQ ranch or your favorite dipping sauce.

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**Tags: Appetizer, Sides, BBQ, Smoked, Fried, Onion**

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