

Blooming Onion Dip

- 1 tbsp Creamy Horse Radish Sauce
- 2 tbsp Ketchup
- ¾ cup Mayo (Dukes)
- ¾ Sour Cream
- 2 tsp sugar
- 2 Garlic Cloves, minced
- 1 tbsp Onion Power
- ½ tsp Smoked Paprika
- 1 tsp Cayenne Pepper
- ½ tsp fine Sea Salt

Let me start by saying ketchup is not commonly used in our home. If we have a bottle, it's only because we used it in another recipe like BBQ sauce or something. But, if you are going to have a Blooming Onion, you have to have a dip... And ketchup be damned, this dip is my "go to" every time. It has a little spice, a little tanginess, and creaminess that all come together and compliment the sweet and crunchy fried Blooming Onion without overshadowing it.

It can also be used as a dip for fried pickles (a favorite snack in our home), beer battered French fries or fried green beans.

Directions

In a med size bowl combine all ingredients and mix well.

Let rest in the refrigerator in a well-sealed container for 1 hour.

And that's it...

Sometimes depending on how I feel at the moment, I add in a little dill or course crushed pepper.

