



TONI'S CORN DOGS

I served corn dogs (with malunggay) on Toni's 3rd birthday this November. She wanted green food but I didn't want to use food coloring. So, I turned to oh-so-nutritious Malunggay. Malunggay is milky. My nieces and nephews all loved it. So did their Titos and Titas.

From the very first time I made corn dogs, Toni has been my happy little helper. I hope you enjoy making corn dogs with your kids, too. © Nina Danao

Ingredients:

1 pack Toni's corn dog batter mix (300g)
1 egg
Less than a cup of water
500 grams cocktail hotdogs
Enough cooking oil for deep frying

Materials:

Small pitcher or mixing bowl
1 small sauce pan
wooden skewers
paper towels

Method:

1. In a small pitcher or mixing bowl combine the egg and water then add the corn dog batter mix. Stir until smooth.
2. Skewer each hotdog and dry it well.
3. Heat enough oil on medium-low heat to deep fry the corn dogs.
4. Dip the hot dogs into the batter and deep fry. The corn dogs will float to the surface as it cooks. They cook in 1-2 minutes. We like it slightly golden brown.

Tips:

1. Before cooking, make sure the hot dogs are completely thawed. They should also be completely dry. Otherwise the batter won't stick.
2. Make sure the oil is hot enough. Test a few drops of the batter.
3. Toddlers can help with the mixing. Once the stove is turned on, it's best to keep them at a safe distance.
4. Corn dogs can be prepared quickly and can be brought to picnics or to school for baon.
5. The amount of water needed depends on the size of the egg, and how thick you want the batter. I use extra large eggs and $\frac{3}{4}$ cup of water.