

Takoyaki

Makes 16 Takoyaki balls

Required Ingredients

- 1, 1/4 Cup Chicken Soup Stock
- 1, 1/4 Cup Flour
- 1, 1/2 Tbsp Soy Sauce
- 1/2 Tbsp Everything Bagel spice
- 2 Eggs
- Green Onion
- Octopus
- Butter/Margarine
- Takoyaki Sauce
- Miracle whip
- Bonito Flakes
- Seaweed Flakes

Directions

- Dice Octopus into 1/2-inch pieces
- Finely chop green onions
- Add Soup Stock, Soy Sauce, Flour, and Eggs to a bowl
- Mix well
- Heat Takoyaki pan over medium-low heat, 4.5, and butter it
- Pour in batter until the pan is covered
- Add one piece of Octopus to each ball, and coat with green onion
- Cook for 6 minutes, turning the balls as they form
- Remove from heat
- Sprinkle with bonito and seaweed
- Drizzle Takoyaki sauce and Miracle whip over top

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