

00:00
this week a number of local restaurants
00:01
and food carts are taking part in
00:02
portland's first
00:03
black restaurant week as part of a
00:04
nationwide campaign that spotlights
00:07
black owned businesses and today jovi is
00:09
live at one of those businesses
00:10
he joins us now with more from batter on
00:13
deck
00:14
hi joe hey yeah good morning kim so yeah
00:17
it's restaurants it's food carts like
00:18
batter on deck
00:19
coffee shops you name it all featured as
00:21
part of a black restaurant week
00:23
northwest
00:23
it's not just here in portland but it's
00:25
throughout oregon washington as well
00:27
isaiah bostic has been hosting us here
00:29
at bat on deck one of the many
00:30
participants
00:31
the the concept here was basically food
00:34
you might get at like you know the rose
00:35
festival or
00:36

like a ball game or something like that
00:38
but you know that you can get it year
00:39
round i guess
00:40
right because you know we only get it
00:42
one time a year and i always had a love
00:43
for clown dogs
00:44
um so being able to only get it one time
00:47
at a year summertime was like man i want
00:48
to get a taste one so
00:49
only way i can get one was to make it
00:51
myself but you put your own spin on it
00:53
so
00:54
we're gonna show you making one of your
00:55
corn dogs right now this guy right here
00:58
this is you first of all i found this
00:59
interesting you actually cook the dog
01:00
first
01:01
right before you batter it and make it a
01:03
cornbread right
01:04
and then this one what is it that is a
01:06
bacon wrap hot wing
01:08
a bacon wrapped hot length all right now
01:10
show me how we turn that into a corn dog
01:11
all right

01:12
so then we're gonna go straight to the
01:14
batter and this is your own special
01:16
recipe
01:17
from scratch what do you need in like a
01:19
good corn dog batter because i've never
01:20
like made one from scratch
01:21
i told you yeah i understand
01:27
but no good uh flour
01:32
you know that's the best amazing like
01:34
cake cornbread
01:35
it's like cake gotcha and then how long
01:37
does it have to cook in there for so
01:39
i'll leave this in there for maybe about
01:41
seven minutes okay for five to seven
01:42
minutes
01:43
gotcha now we did make one we just made
01:45
several ahead of time
01:46
so now some of them usually you get them
01:48
just like that popped up
01:49
right there that's your the polish one
01:51
this is the polish doll
01:52
that's a big sucker right look at that
01:54
thing okay and then
01:56

some of them you can actually trick it

01:57

out and put some stuff on

01:59

the corner here this is the jumbo beef

02:02

dog okay

02:03

and what i'll do is put it in the middle

02:07

and i turned it into a chili dog

02:09

basically oh my goodness oh

02:11

you kidding me chili dog

02:14

oh then i'm gonna have the cheese yeah

02:17

can you grab the cheese please

02:18

yeah oh my goodness sorry no

02:21

no problem while we're grabbing that

02:22

cheese i'll let you know that battle on

02:24

deck

02:24

so they're located here off uh northeast

02:26

157th and gleason

02:28

and again they're one of several uh

02:29

places uh represented

02:32

participating in black restaurant week

02:34

uh in the it's not just here in portland

02:36

you got some in

02:37

the vancouver area you know throughout

02:38

oregon and washington

02:40

you can check out we'll have a website

02:41
with a list of them at kptv.com
02:43
oh and once again with the melted cheese
02:45
huh look at that
02:48
oh my goodness so there you go
02:51
uh again that's all here at batter on
02:53
deck and you said you have like specials
02:54
on on fridays
02:56
so friday we do the ten dollar deal
02:57
special yeah where we are you can get
02:59
any corn dog
03:00
a seasoned tornado potato and a battery
03:03
or battery
03:04
is strawberry pineapple lemonade
03:08
oh my goodness all right well more
03:10
information about them at kptv.com now
03:12
kim is you know the other
03:13
specialty they have are the tornado
03:15
potatoes
03:16
so coming up next i'm going to try my
03:18
hand we're going to make one of these
03:19
bad boys
03:20
and try them for you oh my god can you
03:23
can you look at that
03:24

look at that it looks so good that is
03:26
the
03:27
yeah is that mayonnaise and mustard at
03:29
the same time what did he just
03:30
that that had three spouses that's sour
03:33
cream
03:34
sour cream and cheese before that before
03:36
that sour cream and
03:37
nacho cheese not much no that was
03:39
cheddar cheese cheddar cheese yeah the
03:41
nachos
03:41
there you go that's that's enough for
03:43
that's a corn dog for like four people
03:45
right there look at that there
03:46
my goodness my gosh it looks so good oh
03:50
that with that potato and i want to know
03:53
how you eat that potato
03:54
right because it's it's still spiralized
03:56
on that stick there like this
03:57
take one bite just go right into it yeah
03:59
yeah that looks so good now see that's a
04:01
much more advanced corn dog than i was
04:03
used to
04:04
my secret as a corn dog or the fair is

04:06

you bite the top off and then you can

04:07

fill it with ketchup and mustard and

04:09

then it holds it in there perfect

04:10

yeah i like the way you think that's you

04:12

probably whole different ball

04:13

yeah you're gonna need a knife and fork

04:15

and a beach towel as a napkin yeah