

Bacalao

INGREDIENTS

1 pound salted cod - Bos'n brand

16oz box out of Boston and fished from Nova Scotia. *Note: Fresh cod should not be used.*

2 cups milk

2 large Idaho potato (about 1 pound)

8 cloves garlic mashed

2/3 cup olive oil (at least!)

Salt and pepper to taste

Gremolata - Italian garnish known as a standard accompaniment for Italian ossobuco.

1 lemon peel, minced

1 cup packed Italian parsley, minced

4-5 cloves garlic, minced

Sliced and toasted baguette

INSTRUCTIONS

Open and unwrap cod and rinse all salt off filets with cold water. Slice into 2" pieces.

In a medium bowl, add the cod and milk to cover. Wrap the bowl tightly and allow the cod to soak for 6 to 12 hours in refrigerator. This hydrates the filets and also minimizes the "fishiness" smell.

Strain the cod and rinse under cold water.

In two medium pots, add the potato and codfish, cover with cold water and bring to a light boil over medium-high heat until the potato is soft.

When the potatoes are ready (medium firm to a fork prick), pour off the water and place potato into a medium bowl with 1/3 cup olive oil and mash with a potato masher.

Drain cod through a colander and place into the cup of a food processor.

Using the back of a knife blade or a mortar and pestle mash the garlic into a paste add to the codfish in a food processor fitted with the metal blade and puree with remaining olive oil.

Add the codfish puree and garlic to mashed potatoes and blend well. Fold in the Gremolata and mix in salt and pepper to taste.

Slice baguette and toast for serving Bacalao or alternately spread on crackers.