

# Salt Cod Cakes

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*Hearty, flavorful, and unique, salted cod cakes are a rich and delicious treat. Salted cod and tender potatoes are fried, creating a delicious entree or appetizer. The traditional New England recipe is a great way to use salted cod and root vegetables, and will bring a delicious dish to your table during the cold winter months.*

## Ingredients:

1 lb salted cod fish  
2 large potatoes, peeled and cubed  
1 tsp seafood seasoning  
ground black pepper, to taste  
½ c. parsley, minced  
2 eggs, beaten  
1 large onion, minced  
½ c. flour  
¼ c. olive oil

## Directions:

1. Place salt cod in large bowl and cover with cold water. Cover, and refrigerate for 8 hours. Drain and replace water every 2 hours. After fish has soaked for 8 hours, rinse in cold water and cut into 3-inch pieces.
2. Fill large pot with water, and add pieces of cod and potatoes. Bring to a boil, reduce heat, and cover. Simmer for 20 minutes until potatoes are tender and cod flakes easily with a fork. Drain, and set aside to cool.
3. Transfer cod and potatoes to large mixing bowl and add seafood seasoning, pepper and parsley. Mash with potato masher until just combined, and add eggs and onion. Combine well.
4. Place flour into shallow dish or bowl. Form cod and potato mixture into 2-inch balls and roll in flour. Press between palms to flatten slightly, repeating until all the cod mixture is formed.
5. In large skillet heat olive oil over medium high heat. Cook cod in batches until golden and crispy on both sides, about 3 minutes per side. Drain on paper towels, and serve hot.

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