

## PORTUGUESE COD FRITTERS



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## INGREDIENTS

2 pounds boneless rehydrated salt cod  
8 large russet or Idaho potatoes  
6 extra large eggs, lightly beaten  
1 medium onion, finely minced  
1 teaspoon garlic powder  
1 teaspoon black pepper  
1 teaspoon salt  
2 tablespoons fresh parsley, finely minced  
2 tablespoons olive oil  
vegetable or corn oil for frying

SERVES: 6-8

## HOW TO RE-HYDRATE SALT COD

If you have a whole salt cod, cut it into portions of 4 x 6 inches. Rinse with cold water and place in large pan covered with cold water for 2 days in the refrigerator, changing the water twice a day until the heavy saltiness is gone. If your cod is very thick you may need to soak it longer. To test for saltiness, cut a small piece of the cod and taste. It should taste like cod but still have some salt.

## INSTRUCTIONS

Place potatoes and cod fish in a pan with enough water to cover them. Bring to a boil and cook on medium heat at a low rolling boil for about 10 minutes. The salt in the cod should be enough to salt the potatoes, taste a potato and then adding more salt if you find the potatoes need it.

Remove the codfish (which should be flaky and tender) from the pot with a slotted spoon and place on a clean white linen kitchen towel or paper towels to absorb its moisture.

Continue cooking the potatoes for another 10 minutes or until fork-tender. Drain, return to the pan, then cover and place back on the burner (turned off) for a few minutes. This will allow any moisture to cook out of the potatoes. When the potatoes and cod are cooled, you can begin making the batter. Remove any pin bones and roll the cod in the towel to form a ball and squeeze out any moisture. Set aside.

## BATTER

Run the potatoes through a potato ricer into a large bowl. This will make them very airy and light. If you don't have a ricer, shred with a cheese grater.

Flake the cod into tiny shreds with a fork or in a food processor until flaky and light. Add the flaked cod, onion, garlic, parsley, beaten eggs and pepper to the potatoes and stir to incorporate ingredients. Your batter should be thick enough to form oval croquettes for frying. If you find it's too soft, simply add more flaked cod or riced potatoes.

Note: At this point, you may also form the fritters and store them in freezer bags to cook at a later date.

Heat your oil in your deep fryer to about 365 to 375°F and begin frying 3 – 5 fritters at a time. Depending on the size your fryer, it should take about 2 to 3 minutes until the fritters are golden brown. Place the cooked fritter on paper towels to absorb any grease. Sprinkle with chopped parsley. Serve with Meyer lemon wedges.