CODFISH FRITTERS

1 lb. Salted codfish, soaked in several changes of water for 36-48 hours, refrigerated
1 lb. Potatoes, peeled and chopped into 1/2 inch pieces
3 eggs
1/4 onion, chopped
1/4 c. Parsley, chopped
Oil for frying

Recipe by Robin Forte

Drain soaked codfish. Place fish in a 4qt. pot, cover with fresh water, bring to a boil. Reduce heat and simmer 15 minutes. Drain and cool fish.

In another pot cook cubed potatoes until tender, mash. Combine cooled fish, mashed potatoes, onions, parsley and eggs. Mixture should be fairly thick but not dry.

Heat oil in a large pot to hot but not smoking. Shape codfish mixture into egg shaped fritters. Fry fritters a few at a time until the outside is golden and the inside is hot. About 4 minutes

Serve hot.