

***Note that there are 2 pages to this document**

Bakalar na mornarski (Codfish a la Mariner)

INGREDIENTS:

1 pound of codfish (fresh or frozen)

2 pounds of potato

6 gloves of garlic

4 oz of milk

½ cup of extra virgin olive oil

1 bunch of parsley

Salt

Pepper

2 tbsp of vinegar

1. Peel the potatoes and cut them in small cubes (approximately ¾ inch).
2. Put the codfish in 2 - 3 quarts of salted boiling water. Cook for about 7-8 minute.
3. Using a perforated spoon, put the codfish in a bowl. Using a fork cut it into smaller pieces (approximately ½ inch long) and cover with a kitchen cloth or a plate. Keep the water in the pot.
4. Put the cut potatoes in the water in which you cooked the codfish. Cook for about 20 minutes or until cooked. Drain the potatoes and put them in the bowl with the codfish.
5. Finely cut the garlic. Put the milk in a small pot and cook half of the garlic in it until the milk starts simmering.
6. Pour the milk and cooked garlic in the bowl together with the rest of the garlic.
7. Finely cut the parsley and put them in the bowl. Add pepper and salt to taste.
8. Mix the ingredients in the bowl and dress them with the oil and vinegar.
9. Let the meal cool for a few minutes and put it in the fridge.

Fritule (small round donuts)

INGREDIENTS:

1/3 oz of yeast

1 pound of all-purpose flour

2 egg yolks

3 Tbsp of granulated sugar

1 Tbsp of butter

6 oz of milk

1 oz of rum (or plum brandy)

1 grated lemon peel

½ tsp of salt

3 Tbsp of powdered sugar (for dressing)

½ quart of oil

1. In a small pot, dissolve yeast in the milk and add 1 tsp of sugar and 1 tsp of flour.
2. Melt the butter and mix it with the flour, granulated sugar, salt, rum and grated lemon peel.
3. When the yeast is activated, add it to the flour. Mix and knead until you get soft dough that can be divided by a spoon.
4. Cover with a cloth and leave to rise for about 45 minutes.
5. When the dough is risen, heat the oil to medium high. (If the temperature is too high, the dough will burn from the outside and will not cook properly inside).
6. Using a spoon, put small balls of dough in the oil and fry for a few minutes until golden brown.
7. Take the balls out of the oil and wipe the excess oil with a paper towel.
8. Serve dressed with powdered sugar.