



Codfish Balls – Bolinhos de Bacalhau

NIBBLEDISH CONTRIBUTOR

Ingredients

A wonderfully tasty appetizer. Great with a cocktail or glass of cold beer.

1 pound Dried codfish
1 tablespoon Butter
2 teaspoon Chives, chopped
2 teaspoons Parsley, chopped
1/2 cup Onion, diced fine
1 cup Milk
2 cups Potatoes, cooked and mashed
3 tablespoons Flour
1/2 teaspoon Paprika
3 large Eggs, slightly beaten

Instructions

- Soak codfish overnight. Drain, cover with fresh water and simmer for 25 to 30 minutes. Remove bones and skin then chop fine.
- Heat butter in a saute pan. Add chives, parsley, onion, and fish. When the onion is translucent remove from the heat and add remaining ingredients. Combine well. Check seasonings. Let the mixture cool and firm up for about 10 minutes.
- Shape into small balls or cakes. Drop into hot oil, frying until golden. Drain on

absorbent paper and serve warm.