



## West Indian Codfish Acra

NIBBLEDISH CONTRIBUTOR

### Ingredients

Bonless Salted codfish (bacalao)  
Onion  
Cayenne pepper  
Flour  
Water

### Instructions

Boil codfish in plain water to remove some of the salt. After boiling for about 10 min. replace water and return to a boil. You may have to repeat this process once or twice.

Once the codfish has be boiled, allow to cool then shred into small pieces by hand.

\*\*There are no real measurements given because how much of each ingredient you use depends on how many you will be making and also on your taste.

In a bowl add a about a handful of codfish. Add in enough water and flour to the codfish to create a thick (not to thick but not watery) paste. To this mixture add in the cayenne pepper and thinly diced onion ( to taste). Mix thoroughly.

Heat oil in a small frying pan.

Using a spoon (regular dinner size spoon),scoop up a portion of the mixture and carefully place into the oil.

Repeat until mixture is gone.

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Cook on low heat so that the acra doesn't burn. Flip, once underside has reached a golden brown color.

Once both sides have browned, remove from oil and drain unto a paper towel.

Enjoy!