

Recipes from the Working Waterfront Festival



Cod Fish Cakes

Contributed by, Ann Pieroway

Yield: 4-6 servings

Prep time: 30 minutes

Total time: 90 minutes

Ingredients

- 1 box salt cod
- 4 medium potatoes
- 1 medium onion
- 6 slices bacon
- 1-2 Tbsp butter

Directions

Soak salt cod overnight, changing water frequently. Cube potatoes and place in a medium saucepan with water to cover. Boil until soft. Drain and set aside. Dice bacon and cook in a large skillet over medium high heat until crisp, turning frequently. Drain bacon, reserving 1-2 Tablespoons of fat. Place onion in pan and cook until soft and clear. Mash cooked potatoes in a large bowl. Add cod, bacon, and onion and mix. Melt butter in fry pan. Using an ice cream scoop, form cod fish mixture into patties. Place patties in pan and cook until golden brown on both sides. Serve hot.

*Ann Pieroway has loved to cook since she was young. She began by baking and her brownies, cookies, and pies were always a hit with family and friends. Her preliminary excursions into entrees were not as successful. Once when her mother was out of town, she decided to cook dinner — meatloaf and baked potatoes. Upon serving, the meatloaf was dry and the potatoes not cooked — her Dad suggested they dine out, but as time went by her meals improved and she gained the reputation of being a good cook. She has always taken the same approach to cooking as a vocation — do what you love and you'll enjoy facing each day. A history/political science major in college, her books give her the opportunity to bring together her love of history and food. She is the author of numerous cookbooks including: **Tastes and Tales of Cape Cod and the Islands, Tastes and Tales of Massachusetts, Tastes and Tales of Coastal New England, A Taste of Lobsters and Some Tales Too.** She is also the founder of Bass Pond Press.*