

SALTED COD GOMES DE SÁ STYLE

By For the Love of Portuguese Food ~ Milena Rodrigues

5 pieces salted cod
6 medium potatoes
4 medium onions, sliced crosswise
2 garlic cloves, minced
3 hard boiled eggs, peeled and sliced crosswise

1½ cups olive oil, divided
2 tablespoons chopped parsley
Black olives
Salt and pepper to taste

Desalt cod ahead of time by soaking in a large bowl of cold water, making sure to cover completely, for at least 24 hours and up to 48 hours (depending on the thickness of the cod). Refrigerate and change water approximately every six hours. The first change of water should be about two hours after initial soaking.

After desalted, boil cod for approximately 10 minutes. Remove from water and allow to cool. In the same water cod was boiled in, cook potatoes with skins on. Boil potatoes until tender, but not overcooked (approximately 30 minutes). Remove potatoes from water and set aside to cool.

In a separate pan, boil eggs for approximately 12 minutes. Place boiled eggs in cold water immediately and remove eggshells. Cut eggs into thin round slices after cooled. Set aside. After cod has cooled, remove skin, debone and flake. After potatoes have cooled remove skin and cut into 1/3 inch oval slices or 3/4 inch cubes.

In a frying pan, sauté onions and garlic in 1/2 cup of olive oil. Once onions start to become translucent and turning golden, remove from heat.

Preheat the oven to 350 degrees F. In a baking or casserole dish, add potatoes and cod. Pour sautéed onions, garlic and olive oil from the frying pan over it. Drizzle generously with the rest of olive oil and sprinkle pepper onto the mixture. If you find that cod is not salty enough after being desalted, add a little salt. Gently mix all ingredients.

Place in the oven at 350 degrees F for approximately 30 minutes or until potatoes start to turn a golden color. Once cooked, remove baking dish from the oven. Garnish with chopped parsley, black olives and sliced hard-boiled eggs.

