



FRIED SALT COD WITH SKORDALIA

(Bakaliaros Skordalia)

A favorite dish all over Greece. Dried cod comes in two forms in Greece - salt cod, which is more common, and kofisi, which is a transliteration of "stock fish," which is air-cured cod. The latter used to be a popular fish in the Ionian.

2 pounds salt cod fillet
Water
2 cups all-purpose flour
1/2 teaspoon baking powder
1 egg, slightly beaten
1/2 cup Krinos Extra Virgin Olive Oil
2-3 lemons, cut into quarters or wedges

NOTE: Follow recipe preparation instructions for skordalia from Cold Appetizers section on page 4.

Cut the cod into large pieces (about 2 inches square). Fill a large pot with water and let the cod soak for at least 12 hours (overnight), changing the water frequently. Remove the cod carefully, and pat dry.

Combine the flour and baking powder in a bowl, and make a well in the center. Add the egg and water and work into the flour with a fork, until a thick batter forms.

Heat the olive oil in a large non stick skillet. Dip the cod pieces in the batter and fry, in batches, until deep golden brown. Drain on paper towels and serve piping hot, with lemon on the side.

Yield: 6 servings