

Baked Codfish

- 4 Cupfuls of Mashed Potatoes
- 1 Cupful of Shredded Salt Codfish
- 2 Tablespoonfuls of Grated Onions
- 1 Tablespoonful of Chopped or Dried Parsley
- 1 Tablespoonful of Butter
- ¼ Cupful of Milk

RINSE the codfish with cold water; put into a saucepan, cover with boiling water, and let stand for twenty minutes. Drain, and add to the hot mashed potatoes; add the onion, parsley and butter; beat well with an egg beater. If too dry add just enough milk to hold together. Brush a Turk's head (tube pan) with a little butter, put in the mixture, smooth the top, and brush it with milk; bake in a hot oven for thirty minutes, or until nice and brown.