

Puffy Godfish Cakes

1 Pound of Dry Salt

Codfish

6 Egg Whites

6 Egg Yolks

$\frac{1}{2}$ Teaspoonful of Black Pepper

1 Tablespoonful of

Chopped Parsley

$\frac{1}{4}$ Teaspoonful of

Salt

WASH salt from codfish. Cover with two quarts of cold water and bring slowly to the boiling point. Simmer until tender. Drain, remove the bones and shred. Add egg yolks, slightly beaten, parsley, salt and pepper. Fold in stiffly beaten egg whites and drop from a spoon into a small quantity of hot fat. Cook slowly until they puff, turn and continue cooking until a delicate brown in color.