

Salt Cod Valencia.

Soak the cod over night in cold water, drain and cook until tender, then flake the fish. In a buttered baking dish place a layer of cooked and buttered rice, then one of the flaked fish and one of tomatoes and roundels of fried onions. Place a second layer of rice on top, surround with hard-boiled eggs cut in quarters and imbedded in the rice. Sprinkle with nut brown butter and crumbs and finish cooking in the oven. Serve this very hot.