

SALT CODFISH HASH

1 Pint Potato Cubes
½ Pint Salt Codfish
1 Tablespoonful Butter
¾ Cupful Rich Cream
Paprika for Seasoning



PUT both the potato cubes and the fish into a stewpan, having the fish finely shredded. Cover with boiling water and cook until the

potatoes are done — say about twenty minutes. Drain off the water and let the fish and potato cool; then chop fine.

Put the butter (or you may use olive oil instead) into a frying-pan and heat slowly. To the chopped fish and potato add the cream. Season with paprika (sweet red pepper), and use salt, too, if needed. Pour the mixture into the frying-pan and heat thoroughly. Brown it if you wish. It may look more appetizing if you do.