

SALTED CODFISH, EPICU- REAN STYLE—

Let the fish simmer over the fire till tender, and then strip it up very finely. Mince three medium-sized onions, and fry them slowly in four ounces of butter until they are done and quite brown. Then add to them the stripped fish. Toss it all to get well heated, and add at last minute a little paprika and a few drops of lemon juice. Put the fish in the center of a hot dish and surround it with very small potato balls.