



## ***Bacalhau "Gomes de Sa" Casserole with a Chefzeca twist!***

*Serves – 4-6*

*Preparation time – 1 hour to 1 hour and 20 minutes*

### **Ingredients**

*1-1/2 to 2 pounds of salted codfish (Bacalhau), cooked*

*6-8 medium to large russet or white potatoes peeled and chopped into 3/4 inch square cubes*

*1 large sweet white onion, peeled and cut in half then sliced into 1/4 inch strips*

*8-10 medium garlic cloves, finely chopped*

*4 hard boiled eggs, finely chopped*

*1/2 to 3/4 cups of olive oil, either virgin or non-virgin*

*1/2 cup of scallions, chopped; used for garnish*

*1/2 cup of sweet red pepper, chopped into 1/2 inch slices then the slices are chopped to 1/4 inch pieces; used for garnish*

*Salt and ground pepper can be added after served*

### **De-salting the codfish**

*The salted cod can be purchased in most super market seafood departments. It can be purchased desalted or salted and dried. If you purchase the dried salted cod you will need to place it in a bowl with cold water in order to desalt it. The water should be changed several times per day for up to two days; depending on the thickness of the dried cod. The thinner the piece the shorter the time needed to remove the salt. After the desalting process, the fish is ready for preparation.*

### **Preparation**

*Place the desalted cod (Bacalhau) in about two quarts of boiling water, reduce flame to medium, and allow to cook for approximately 15 minutes or until the cod (Bacalhau) is no longer translucent. Place a cover on the pot. In order to prevent the water from boiling over onto the stove top do not cover the pot entirely. While the cod (Bacalhau) is cooking preheat your oven to 425 degrees Fahrenheit. After the cod*





*(Bacalhau) is cooked remove it from the water and allow it to cool. Once it is cool enough to handle, pull apart or cut the meat into small one to two inch pieces. Make sure any bones are removed.*

*Place the chopped potatoes, garlic, sliced onions and cod (Bacalhau) in a large 10 inch by 15 inch metal or glass casserole pan. Mix all ingredients with your hands so that they are evenly mixed then pour the olive oil over the ingredients. Some of the oil should run to the bottom of the pan. If none reaches the bottom then add a bit more oil, about 1/4 cup. Place into oven and allow cooking for 20 minutes; uncovered. Reduce heat to 385 degrees F and cover the pan with aluminum foil. After 20 minutes remove foil and add the chopped eggs evenly over the ingredients. With a spatula mix the eggs into the ingredients so that the bottom layer is moved to the top. This helps with evenly cooking the potatoes. Partially\* cover the casserole pan with the foil and allow cooking for an additional 20 minutes or until the potatoes are golden brown and can be easily pierced with a fork.*

*\* Partially covering the casserole pan will allow the steam to escape.*

*After cooking remove the foil and sprinkle the chopped scallions and red pepper over the cooked ingredients. Cover with foil again and let stand for 15 minutes. This allows the raw scallions and pepper to steam while the dish cools. Add some black olives as an additional garnish. Now you're ready to serve one an authentic Portuguese cuisine! Enjoy!*

*Have some olive oil available should your guests want extra olive oil flavor. Depending on your taste; salt and pepper may be added.*

