

Codfish Balls

Ingredients

- 2 c Cod, cooked and flaked
- 1 Egg, beaten
- 1 ds Pepper
- 1 tb Butter, melted
- 1 1/2 c Potatoes, mashed
- 1/2 ts Salt
- 1/2 tb Onion juice
- Hot deep Canola oil

Instructions

Mix cod, egg, pepper, butter, potatoes, salt and onion juice. Beat until smooth. Shape lightly into small balls and deep fry in hot oil until golden brown, approximately 1 minute. Drain on paper towels and serve with lemon slices and cocktail sauce, if desired. Serves 4 as a Main dish. Serves 8 to 10 as an Appetizer. Preparation time: 10 to 15 minutes. Cooking time: Approximately 1 minute.

Courtesy of Meal-Master, "101 Simple Seafood Recipes" by Pam & Bill Collins

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