

## Appendix A

### **Original Ensalada de Bacalao (Cod Fish Salad) Serves 4-6**

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#### **Ingredients:**

1 lb cod fish  
2 hard boiled eggs  
1 white onion  
½ cup Olive Oil  
¼ cup white vinegar  
Black Pepper to taste  
Adobo to taste

#### **Procedure:**

1. Boil cod fish in water.
2. Cut fish into small pieces peeling skin and bones off.
3. Boil eggs until hard boiled and then drain and peel off shell.
4. Add ingredients and mix together.
5. Serve Cold.