## **Appendix B**

## Modified Ensalada de Bacalao (Cod Fish Salad) Serves 6-8

## Ingredients:

1 lb cod fish

3 hard boiled eggs

½ red onion

½ Red pepper

½ Green pepper

1 carrot

2 Garlic Cloves

½ cup Olive Oil

1/4 cup white vinegar

Adobo to taste

Black Pepper to taste

## **Procedure:**

- 1. Boil cod fish in water and drain.
- 2. Boil eggs until hard boiled and then drain and peel off shell.
- 3. Wash, peel carrots, and cut veggies.
- 4. Remove two egg yolks. Chop up eggs.
- 5. Add ingredients and mix together.
- 6. Drain oil and vinegar mixture.
- 7. Serve Cold.