STANDARDIZED RECIPE CARD: Erin Hyne

RECIPE NAME: Modified Ensalada de Baca	.lao	RECIPE #
NUMBER OF PORTIONS: 6-8	HOTEL USE RECORD REF #S	

INGREDIENTS	AMOUNT	UNIT	I
Cod Fish	1	Pound	1
Red Onion	0.5	Small	2
Red Pepper		Med	3
Green Pepper		Med	
Carrot		Med	
Garlic Cloves	2	Cloves	6
Black Pepper	To Taste		7
Olive Oil	0.25	Cup	
Hard Boiled Eggs	3	Eggs	
White Vinegar	0.25	Cup	
Adobo	To Taste		
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PREPARATION

- 1. Boil cod fish in water.
- 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.