STANDARDIZED RECIPE CARD: Erin Hyne

_

NUMBER OF PORTIONS: 4-6 _____HOTEL USE RECORD REF #S _____

_____RECIPE #_____

INGREDIENTS	AMOUNT	UNIT	PREPARATION
Cod Fish	1	Pound	1. Boil cod fish in water.
			2. Boil eggs until hard boiled and then drain and peel off shell.
White Onion	1	Small	3. Cut fish into small pieces peeling skin and bones off.
Black Pepper	To Taste		4. Add ingredients and mix together.
Olive Oil	0.50	Cup	5. Serve cold.
Hard Boiled Eggs	2		
White Vinegar	0.25	Cup	
Adobo	To Taste		

_		