**RECIPE NAME:** Original Ensalada de Bacalao (Cod Fish Salad)

**NUMBER OF PORTIONS:** 4-6

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