

# Codfish Fritters

Prepared in the manner about to be described, these are much more delicate and tempting and are also far easier to make than fish balls. Flake the fish without soaking it, but remove all hard, scaly or bony pieces. Measure one large cupful of the flaked fish and add to it two cupfuls of raw potatoes pared and cut into small pieces. Place fish and potatoes together in a saucepanful of cold water and cook until the potatoes are very tender; then drain and mash them with the fish till smooth. Add a tablespoonful of melted margarine or butter, a dash or two of paprika and pepper; and one well-beaten egg. Now drop by spoonfuls into boiling-hot deep fat and cook to a golden brown, like crullers. Drain on paper and serve piping hot, in a wreath of curly parsley, with Blue Label Chili Sauce.