

Newfoundland Cod “Fish Cakes”

5 lbs potato, peeled cut in half
3lbs Fresh Cod fillet
1 lb unsalted butter
2 cups diced feta cheese
1 leek, trimmed, washed & diced
Salt & pepper to taste
Oil for frying
Flour for dredging

Cook potato in boiling salted water until fork tender. Strain, put potato back in pot mash with ½ lb butter, cover keeping potatoes warm. Poach cod in water with ¼ lb butter, when cooked (about 10 minutes), drain. Sauté leeks in ¼ lb butter until tender, add leeks & feta to potato mixture, blend together, add cod stir thru, season with salt & pepper. Let mixture cool. Form potato mixture into fish cakes about 2.5 inches in diameter. Add ½ cup oil in frying pan, warm over medium heat. Dredge cod cakes in flour, pan fry until golden, turning over to cook both sides. You may need to add additional oil as you continue to fry the cod cakes. Serve immediately with mustard pickles.

Stuffed Toutons with Salt Cod

Prepare Bread Dough
Poach Salt Cod Fillet, drain & cool

Cut toutons to desired size, stuffed with piece of salt cod fold over, dredge in flour, pan fry until golden.

Maple Glazed Bacon-Wrapped Scallops

½ lb Bacon, full strips cut in half
24 scallops
1 cup maple syrup
toothpicks

Place scallops in bowl add maple syrup, toss. Wrap each scallop in bacon, put toothpick thru to secure the bacon.

Place on cookie sheet bake in 450 degree oven for 30 minutes or until golden.

Turkey Savoury Dressing Meatballs

2 lbs ground turkey
3 cups bread crumbs
½ cup savoury
1 cup diced onion
¼ butter

salt & pepper

Mix all ingredients together, roll into 1 inch meatballs, bake in 400 degree oven for 30 minutes. Serve with cranberry sauce or gravy.

Shrimp & Scallop Ceviche Martini

1 lb NL Baby shrimp
1 lb Scallops, cut the same size as the shrimp
1 cup diced cherry tomatoes
1 cup diced red onion
½ cup chopped cilantro
1 cup of orange juice
½ cup lemon juice
½ cup lime juice
1 thai chilli

Put all ingredients in bowl, mix together, cover & place in fridge to “cook”. Marinate over night, serve in Martini glass.