

# Bacalao Stew

1 lb *salted cod*  
1 lb *white fish*  
2 *russet potatoes*  
1 *large onion*  
5 *hardboiled eggs*  
3 tbsp *capers*  
6 *cloves garlic*  
3 *poblano peppers*  
1 *jalapeno pepper*  
½ cup *pitted green olives*  
½ cup *golden raisins*  
3 *bay leaves*  
*saffron*  
200ml *V8 juice*  
50 ml *heavy cream*  
80 ml *olive oil*  
150 ml *white wine*

For about half a day, soak salted cod in cold water. Changing water at least 3 times. Cut into small pieces. Cut white fish into bitesize pieces.

Preheat oven to 350°F.

Cut potatoes into ¾" cubes, slice onion into ¼" strips, slice eggs, and mince garlic. Cut peppers lengthwise, coat with a oil and roast under broiler until lightly scorched. Cut into slices.

In a large Dutch oven layer half of the ingredients in this order: potatoes, fish, onions, eggs, capers, garlic, olives, peppers and raisins. If desired optionally add ground saffron at this stage. Add bay leaves, then pour half of the tomato sauce and half of the olive oil over the ingredients. Repeat with the remaining ingredients. And finally add all the

remaining liquids.

Without stirring, bring to a boil on the stove top and then transfer to the oven. Cook covered for about 40 to 50 minutes until the potatoes are soft. Remove lid in the last 10 minutes.

Serve over saffron rice.