

Bacalao a la Vizcaina BasqueStyle Codfish Stew

Oscar · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs 5 mins

Description

Bacalao salted dried codfish stars in this Spanishstyle fish stew from the Basque region of Spain This traditional dish is popular in all Spanishspeaking countries in fact each countrys version is slightly different In Mexico its usually made for Christmas New Years Eve and Lent In Puerto Rico its enjoyed during Lent but also yearround This is one of the Puerto Rican versions

Ingredients

- - 1 pound salted cod fish - 4 medium potatoes
- sliced thick - 2 medium onions
- sliced - 4 large hard-boiled eggs
- sliced - 2 teaspoons capers - 2 large cloves garlic
- minced - ¼ cup pitted green olives - 1 (4 ounce) jar roasted red bell peppers
- drained - ½ cup golden raisins - 1 large bay leaf - 1 (8 ounce) can tomato sauce - ½ cup extra virgin olive oil
- 1 cup water - ¼ cup white wine

Instructions

1. Soak salted codfish in about 2 quarts of water
2. changing the water three times over the course of 8 hours. Drain
3. then cut codfish into bite-sized pieces. Layer 1/2 of each ingredient in a pot in the following order: potatoes
4. codfish
5. onions
6. hard-boiled eggs
7. capers
8. garlic
9. olives
10. roasted red peppers
11. and raisins. Place bay leaf on raisins
12. then pour 1/2 of the tomato sauce and 1/2 of the olive oil over top. Repeat layers in the same order
13. skipping bay leaf. Pour water and white wine over top; do not stir. Cover and bring to a boil over medium heat. Reduce the heat to medium-low and simmer until potatoes are tender
14. about 30 minutes. LatinaCook Recipe Tips In Puerto Rico
15. this stew is normally served with a side of white rice and boiled root vegetables like yucca
16. yautía
17. ñame
18. or boiled green bananas. After plating
19. drizzle extra-virgin olive oil over everything and add a slice of avocado on the side. Another option is to serve it with a side of funche (Puerto Rican polenta).