



Codfish Stew Recipe

Ingredients:

2 tablespoons annatto oil
1/2 cup Basic Recaito
6 plum tomatoes, diced
1 cup tomato sauce
2 pounds bacalao (salt codfish),
cooked and shredded
2 bay leaves
1 teaspoon salt
1 teaspoon black pepper

Procedure:

Heats the oil in a skillet add the
recaito, tomatoes, and tomato sauce.
Cook over medium heat for 5 minutes.
Add the remaining ingredients
and cook over low heat for 15 minutes.

Enjoy!!!

La Marqueta de Williamsburg

¡Visitenos!

**Moore Street Market
110 Moore Street
Brooklyn, NY 11201**