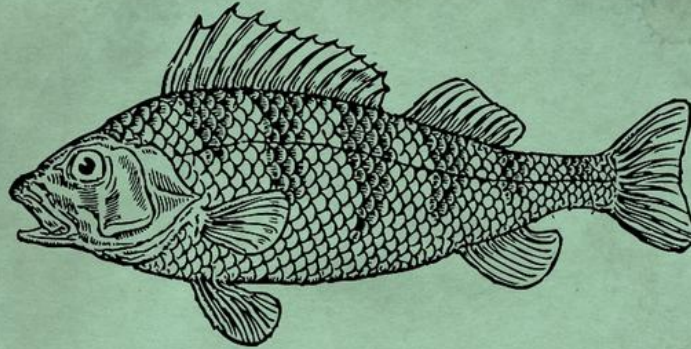


Cod. Fried a la Maitre d'Hotel.

Take two or three slices of cod about an inch and a half in thickness, let them lie in salt water for half an hour, then drain and dry them.

Cover with seasoned flour, and fry in a quantity of boiling fat for a few minutes. Pile in pyramid form on a hot dish, pouring the following sauce round them: two tablespoons of fresh green parsley chopped small, two ounces of butter, half an ounce of flour, a little salt, pepper, and a spoonful of vinegar; add a little water if it thickens too much.

Mix the ingredients well, let them boil up once, then serve.



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