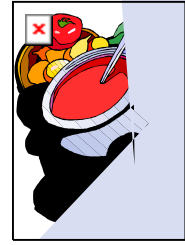


# Baccala and Potatoes

*This is a great stew type dish that works well with either salt cod or fresh.*



*2/3 cup olive oil  
2 ribs of celery cleaned and chopped  
1 large onion chopped  
1 green pepper chopped  
Salt and pepper to taste  
2 cloves garlic  
1 large can crushed tomatoes  
1 large can tomato sauce  
3 potatoes, peeled washed and cubed  
About 1 ½ pounds cod cubed about the same size as the potatoes*

In a saucepot, sauté onions, celery and green pepper in olive oil until tender. Add garlic, salt and pepper. Add crushed tomatoes and tomato sauce. Simmer to a gentle boil. Add cubed potatoes, cover and cook until potatoes are just fork tender. Bring sauce to a faster boil. Gently drop in fish a few pieces at a time and lower flame. Cook until fish flakes apart. Serve hot with crushed pepper and plenty of crusty Italian bread.

*Buon Natale!*

