



Fish Meatballs

Ingredients

Bacalao (2 pounds soaked in water for several days)	Capers (1/3 cup soaked in milk)
Breadcrumbs non-seasoned (2 cups)	Eggs (3)
Olives (1 ½ cups)	Raw hazelnuts (1/4 cup)
Parsley (1 cup)	Tomatoes-peeled (28 ounces)
Garlic (3-4 cloves)	Salt and pepper
	Olive oil (3-4 tbsp)

How to Prepare

Start roasting hazelnuts in a pan. Next, drain the Bacalao. Add in breadcrumbs, cut olives in half before adding (making sure not to add all of them to the mix), and add almost all chopped parsley. Drain capers, and add almost all of them. Chop hazelnuts and add all of them to the mixture. Add salt and pepper and olive oil. Add in the three eggs and mix with a wooden spoon. Let mixture sit for 15 minutes. In large pan, add in ¼ inch of olive oil. Using an ice cream scoop, shape meatballs and add them to the hot oil. Let them cook for a few minutes before turning making sure to cook all sides of the meatballs. Keep oil from meatballs for sauce. Chop up garlic, and add to oil, cook until tender. Add in olives, capers, and tomatoes. Cook for 10-15 minutes. Then add meatballs to sauce. Enjoy!

Bon Appétit!