

BALTIMORE CODDIES

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Ingredients

¼ Lb.	Salt Cod or
1 Tbsp.	Cod Paste or
2	Fish Flakes
1 to 1¼ Lb.	Potatoes
2 Tbsp.	Milk
¼ cup	Crushed Crackers
2	Eggs
½ tsp.	Black Pepper
	Vegetable Oil for Frying
	Saltine Crackers
	Yellow Mustard

Directions

Makes 16 to 20 coddies

If you are using salt cod, soak the fish for 24 hours in a bowl of water. Change the water every 6 to 8 hours. Cover the fish with water in a pan and simmer for 10 to 15 minutes. Drain and break with a fork; cool. Peel, dice and boil potatoes until cooked. Drain, mash with 2 tablespoons milk and cool. In a large bowl, combine salt cod (or cod paste or fish flakes), potatoes, crackers, eggs and black pepper and make into thin, palm-sized balls.

Flatten slightly and cook in a pan filled with 1/4 inch of vegetable oil. Brown

cakes on each side and drain. Replace diminished oil between batches. To serve, place each coddie on a saltine cracker, top with yellow mustard and place another saltine on the top. Serve either warm or at room temperature.