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# Fried Bakala

## Ingredients

1 pound bakala, boneless - dried cod  
2 C flour  
½ C Italian bread crumbs  
4 eggs  
Vegetable oil for frying

## Procedure

If cod is dry soak in water 1 - 2 days. Change water at least 2 times. If cod is purchased moist, only soak overnight. Remove from water and pat dry. Roll in flour to coat both sides. Allow to sit 5 minutes. Dip in egg to coat both sides. Then dip in mixture of 75% flour and 25% seasoned bread crumbs. Heat oil in skillet. Add cod and fry each side until golden brown.

