

Stamp-and-Go (Salt Cod Fritters)

Yield: 6 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-salt-cod-fritters-recipe>

Ingredients:

- 2 cups mayonnaise
- 1/2 cup culantro finely chopped, or cilantro
- 1/4 cup chopped parsley finely
- 1 tablespoon white wine vinegar
- 1 tablespoon fresh lime juice
- 2 teaspoons lime zest
- 1 teaspoon basil finely chopped
- 1 teaspoon thyme finely chopped
- 2 cloves garlic finely chopped
- 1/2 scotch bonnet or habañero chile, stemmed, seeded, and minced
- kosher salt
- freshly ground black pepper
- 1 pound salted cod dried
- 1 tablespoon canola oil plus more for frying
- 6 cloves garlic minced
- 2 yellow onions small, minced
- 2 scallions finely chopped
- 1/2 scotch bonnet chile or habanero chile, stemmed, seeded, and finely chopped
- 2 cups flour
- 3 tablespoons baking powder
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 6 eggs lightly beaten