

# Portuguese Salted Cod Fritters (pastéis De Bacalhau)

Yield: 4 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/portuguese-pasteis-de-bacalhau-recipe>

## Ingredients:

- 2 pounds salted cod
- 1 1/2 pounds Yukon Gold potatoes skin on, about 3 large potatoes
- 1 tablespoon kosher salt
- 4 tablespoons olive oil
- 1 onion medium cooking, diced
- 3 cloves garlic minced
- 1/3 cup fresh Italian parsley roughly chopped
- 2 large eggs beaten
- 1 teaspoon freshly ground black pepper
- 1/4 teaspoon nutmeg
- vegetable oil
- 3 liters fryer