Codfish, Spaghetti, and Tomatoes

Makes: 6 servings

Ingredients

- ½ pound salt codfish, diced
- 2 cups spaghetti, broken in small pieces
- 1 quart canned tomatoes (4 cups)
- 2 bay leaves
- 1 onion, sliced
- 2 tablespoons chopped parsley
- 2 tablespoons olive oil
- ¼ cup chopped olives
- salt, if needed

Directions

1. Soak the codfish in cold water to cover for 2 hours or longer, until sufficient salt has been removed, and drain.
2. Cook the spaghetti in boiling salted water until tender and drain.
3. Simmer the tomatoes and codfish with the bay leaves for about 20 minutes, then remove the bay leaves.
4. Cook the onion and parsley in the olive oil for a few minutes, then combine all ingredients, and cook for a few minutes longer.
5. Serve hot.

Recipe from: *Aunt Sammy's Radio Recipes Revised*, 1931, adapted by the USDA Food and Nutrition Administration.

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