

Basque-styled cod stew

Ingredients

- 1 pound of cod
- 1/2 cup olive oil
- 2 sliced onions
- 1/2 cup tomato sauce
- 1/2 cup olives
- 1 tablespoon capers
- 2 cloves of garlic
- 1 pound sliced potatoes
- 2 roasted ripe peppers
- 1/4 cup raisins

Directions

- Put the cod in hot water, remove the skin and bones and cut into medium-sized pieces.
- In a casserole dish, put pieces of cod, onions and potatoes, tomato sauce, olives, capers and raisins, garlic and strips of peppers.
- Pour the oil and cook slowly for 30 minutes. It can also be baked in the oven.

