



Jamaican Stamp and Go

PREP 1 HOUR | COOK 20 MINS
SERVES 6 (24 SMALL FRITTERS)

INGREDIENTS:

¼ lb. salt cod
Oil for frying
2 cups flour
2 teaspoon curry powder
1 teaspoon baking powder
1 teaspoon chopped garlic
1 ½ tablespoons each diced assorted peppers
(red, yellow, and green)
1 tablespoon of chopped red onion
¾ cup of cold water
1 spring thyme leaf, chopped
1 stalk of green onion, chopped

DIRECTIONS:

Soak salt cod overnight.

Preheat oil in a pan to 350°F (for frying).

Add salted cod in cold water until submerged, bring to a boil. Change water every 15 minutes or until fish is cooked and falling apart, and water is no longer salty (approximately 45 minutes). Cool completely, then flake fish into small pieces and remove all bones.

Mix flour and baking powder, then add all other ingredients to form a batter.

Deep fry fritters using a service spoon to drop them. Fry until golden brown and drain on paper towels. Lightly salt.

Serve warm with garlic chili lemon mayonnaise.

Batter can be refrigerated for 2 days.

GARLIC CHILI LEMON MAYONNAISE:

1 cup mayonnaise
¼ cup Dijon mustard
1 freshly squeezed lemon
1 tablespoon roasted garlic, chopped
1 teaspoon chili paste (or 3 pinches of chili flakes)
Salt and pepper to taste

Combine all ingredients in a bowl and mix thoroughly.