



COD CREOLE

- 3/4 Cup Minced Celery With Leaves
- 1 Onion, Chopped
- 1/4 Cup Oil
- 2 1/2 Cups Diced Tomatoes
- 1 Teaspoon Salt
- 1/8 Teaspoon pepper
- 3 Pounds Fresh Cod
- 6 Potatoes, Pared

DIRECTIONS

1. Cook celery and onion in oil until tender.
2. Add tomatoes, salt and pepper then heat to boiling.
3. Add cod and potatoes.
4. Cover and simmer for 30 minutes.