



## Corned Hake & Mashed Potatoes

### **Ingredients**

1-2 lbs hake  
1-2 lbs of potatoes  
Melted butter  
1 onion, sliced  
1 cup vinegar  
Salt pork  
Salt and pepper to taste

### **Directions**

Place onion slices in vinegar in a bowl and cover. Let marinate for at least 2-4 hours, (longer is better).

Place hake in a pot, salt generously. Refrigerate for 2-4 hours, covered with a lid so that it will 'corn.'

Take hake out of refrigerator and rinse thoroughly, cover again with cold water and boil until flaky.

While hake is cooking, boil potatoes and mash them, seasoning to taste. Dice salt pork and fry until crispy.

Drain hake when it is done, then serve over mashed potatoes. Top with melted butter, salt pork, and onions.

Squash and homemade biscuits are the perfect accompaniments to this!

Source: Mel Cushman, wife of MFC fisherman Randy Cushman.