



# Potato Crusted Jail Island Cod with Braised Savoy Cabbage

Ingredients	Yield: 4 Servings			
80 ct. Baking Potatoes	2 each			
Unsalted Butter, Melted	4 oz			
Indian Ridge Cod, 6 oz. Portions	4 each			
Fingerling Potatoes, Halved	1 lb			
Pearl Onions, Peeled and Halved	1 cup			
Fresh Thyme, Stemmed	2 Tbsp			
Kosher Salt	1 tsp			
Extra Virgin Olive Oil	2 Tbsp			
Slab Bacon, Cut Into 1/4" Strips	1/4 Cup			
Empire Apples, 1/4" Dice	1/2 Cup			
Caraway Seed	1 Tbsp			
Savoy Cabbage, Cored and Sliced 1/8"	4 Cups			
Chicken Broth	2 Cups			
Unsalted Butter	2 Tbsp			
Veal Demi Glace	1/2 Cup			
Extra Virgin Olive Oil	2 Tbsp			

### Preparation Instructions:

For the cod;

1. Peel and rinse the potatoes. On a mandolin set to about 1/32", slice the potatoes. Cover with a damp towel.
2. Brush 4 pieces of deli paper generously with melted butter. Lay out potato slices in a shingle pattern, over-lapping about 1/3 over the previous row. The potato pattern should be wide enough and long enough to wrap a 6 oz piece of Cod with about 1" of over-lap. Brush generously with melted butter and season with salt and pepper.
3. Place a piece of cod on the front edge of each potato pattern. Working away from you, gently wrap each piece making sure not to slide or damage the potato pattern.
4. Place each wrapped cod in deli paper in the refrigerator for 10 minutes to let it set up.
5. Remove the cod from the refrigerator and unwrap the deli paper. In a non-stick saute pan over medium high heat, sear each piece of cod until the potato crust is golden brown. Place each piece on a wire rack on a sheet pan and reserve for service.

For the fingerling potatoes;

1. Toss the fingerling potatoes and pearl onions with fresh thyme, olive oil and salt and pepper. Spread out on a sheet pan cut-side down and roast at 400F until tender and golden brown, about 15-20 minutes. Keep warm.

For the cabbage;

1. In a saute pan over medium heat, render the bacon. Add the apples and saute for 2 minutes until lightly brown. Add the caraway, cabbage and chicken broth. Bring to a simmer and cover, braising for 5-to 10 minutes. Season and keep warm.

To serve;

Place the cod portions in a 400F oven and roast until cooked through, about 10 minutes. Arrange fingerling potatoes and cabbage on long rectangular plate. Lean cod on cabbage and spoon warm veal demi glace and extra virgin olive around. Serve immediately.

Ingredients	Product Brand Name	Maines Product Code #	Amount	
POTATO IDAHO 80 SZ	MARKON	097604	2 each	





