

## Carl's Baccala

2# Baccala	1 Tbl celery seeds
1 pt. canned tomatoes and the juice	1 tsp basil leaves
¾ stick oleo or butter	3 bay leaves
½ cup pitted green olives	5 med onions
1 tsp thyme	6 cloves garlic
2 Tbl oregano	5 med potatoes
3 tsp black pepper	2 Tbl tomatoe paste
1 Tbl parsley flakes	

Soak Baccala 3 days, changing water daily.. Wipe dry before using.

Cut potatoes in large slices or chunks. Cut onions into large pieces.

Chop green olives and garlic into small pieces.

In a large roaster, place one layer Baccala in bottom of pan. Use ½ of all ingredients and Place on top of the Bacalla. Put another layer of Baccala on top of the first and put remaining ingredients on top.

Bake in oven at 350 for 1 hour. Turn oven down to 325 for 2 hours. Total 3 hours baking.

( you may want to add more black pepper)