

Puerto Rican Gazpacho

Recipe by Keila Rivera.

Soak time: overnight
Preparation time: 5 minutes
Cook time: 25 minutes
Serves 4

Ingredients

1 pound of bacalao (salted cod fish), no bones or skin
1 large green avocado, large dice or chunks
1 large white onion, medium dice
1 large tomato, large dice
3 tbsp olive oil
2 tbsp vinegar
Cilantro for garnish
Salt and pepper

Steps

For bacalao

1. Remove any bones or skin from the bacalao.
2. Rinse to remove the salt; repeat until fish feels soft and unsalted, or soak the bacalao in water overnight. This process could also be replaced with washing, rinsing, and boiling on the same day 2-3 times.
3. The next day, take the bacalao and bring to a boil, remove all the water. Let it rest.

For the salad

4. In the meantime, cut tomatoes, onions, and avocado.
5. After bacalao feels room temperature, shred until flaky in texture, then combine bacalao, tomatoes, onions, and avocado. Pour in vinegar and olive oil, add salt and pepper to taste, and mix.
6. Serve immediately or refrigerate up to 24 hours.
7. Garnish with cilantro.

