



## Chalker's Fish & Brewis and Scrunchions



### Ingredients:

1 Dried Salt Cod Fish  
3 cakes of Hard Bread

1/4 lb. Chalker's Pork Fat Back

### Directions:

Remove skin and bones from dried fish. Cut into pieces. Cover fish with cold water and soak overnight. Split cakes of hard bread, soak overnight in cold water. In the morning change water on fish, bring to a boil and cook 20 minutes or until tender. Cook hard bread in the same water in which it has been soaked, add salt and bring to a boil over medium heat. Remove from heat and drain. Keep hot. Cut Chalker's Pork Fat Back into cubes and fry until golden brown. Pour over Fish & Brewis.