

COD WITH SAGE BUTTER

INGREDIENTS:

2 cups water or 1 cup water and 1 cup dry white wine

Salt and freshly ground pepper to taste

1 bay leaf

30 fresh sage leaves or 1 tablespoon dried

1 $\frac{1}{2}$ Lbs cod fillet, cut in two if necessary

$\frac{1}{4}$ cup (1/2 stick) butter

DIRECTIONS:

1. Preheat oven to 300 degrees
2. Place water, salt, pepper, bay leaf, and 10 of the sage leaves in a deep skillet with a cover. Bring the water to a boil, simmer over medium heat about 5 minutes, then gently lower the piece(s) of cod into the liquid. Cover and simmer gently over low heat for 4 minutes.
3. Remove cod carefully (it will not be fully cooked), place it on a platter, cover the platter loosely with aluminum foil, and put in oven for 6-8 minutes and then remove.
4. Over high heat, reduce the cooking liquid to about $\frac{1}{2}$ cup (about 10 minutes). Scoop out the bay leaf and stir in the butter, 1 tablespoon at a time. Add the remaining sage and cook over low heat, stirring, about 1 minute more.
5. Serve the cod topped with the sauce.

SERVINGS: 4 people