

New Member
Welcome Committee

Capt. Ed Kearney, Chairman



The purpose of the Welcome Committee is to contact new members, welcome them to the Association and answer any questions they may have about RISAA and its activities.

**Welcome new members
 who joined last month!**

David Benevides
 Bristol, RI

Jed Nosal
 South Kingstown, RI

Giancarlo Cicchetti
 East Greenwich, RI

George Potter
 Warwick, RI

Christopher Coale
 Warwick, RI

Lori Rizzo
 Coventry, RI

Arthur Fluette
 Cumberland, RI

Michael Rizzo
 Green Cove Springs, FL

Kenneth Glover
 East Greenwich, RI

Brian Rooney
 Narragansett, RI

Karlis Kaugars
 West Warwick, RI

Aderly Baez Sanchez
 Providence, RI

David Latham
 Wakefield, RI

James Small
 Holyoke, MA

Rena Martin
 Narragansett, RI

Neal Venancio
 Fall River, MA

Jeffrey Mendoza
 Pascoag, RI

Your Name
 Should be here



**Cod and Potato Cakes
 with fresh Tarragon Mayonnaise**



INGREDIENTS

- pound fresh cod
- 2 tbsp chopped parsley
- juice of 1 lemon
- 2 tsp salt
- splash of white wine
- 2 tsp white pepper
- 1 pound Yukon Gold potatoes
- 2 tsp dried mustard
- 2 tsp chopped garlic
- 1 tsp Worcestershire sauce
- 1 red onion, finely diced
- 2 tbsp clarified butter
- 1 egg plus 1 yolk
- 1 small red pepper, finely diced

DIRECTIONS

- Steam the cod over water to which the lemon juice and white wine have been added, about 7 minutes or until it flakes. Peel and dice potatoes; simmer until tender. Put the cooled potatoes through a ricer.
- Saute garlic and onion until translucent. Fold together potatoes, garlic, onion, eggs, red pepper, parsley, seasonings, and Worcestershire sauce. Gently flake and mix the cod into the potato mixture. Form into 2-ounce cakes. (If mixture is too wet, you can add fresh bread crumbs until cakes hold together.)
- Preheat oven to 350 degrees. Heat the clarified butter in a saute pan. Add the cakes and fry until golden brown. Flip over, and put the saute pan into preheated oven for 5 minutes to finish.
- Remove from oven and serve cakes hot, topped with Fresh Tarragon Mayonnaise.

Tarragon Mayonnaise

INGREDIENTS

- 3 egg yolks
- 1 tsp Old Bay seasoning
- 4 tbsp chopped fresh tarragon
- 1 tsp salt
- 3 to 4 tbsp chopped fresh watercress
- 1 tsp black pepper
- juice of 1 lemon
- 1 to 1-1/2 cups light olive oil

INSTRUCTIONS

Place egg yolks and next six ingredients in a blender; blend well. On fairly high speed, slowly drizzle oil into the egg mixture, until it forms an emulsified mayonnaise.

Got a recipe to share or request for a certain recipe?
 Contact Sandie at sandie@risaa.org

