



# Fish Recipes

## Pickled Fish

Fish fillets

Salt brine, enough to float an egg (salt dissolved in hot water & allowed to cool)

White vinegar

Sliced onions

4 c. white vinegar

3 c. sugar

1 c. white sweet silver satin wine (optional)

1/4 c. pickling spice

Cut fillets into herring size pieces and put in salt brine for 48 hours. Drain and rinse with cold water. Cover fish with white vinegar for 24 hours. Drain and throw vinegar away. Put layer of fish then a layer of sliced onion in containers until full. Heat together 4 cups white vinegar and sugar until sugar is dissolved. Cool. Add wine and pickling spice. Pour over fish and cover jars. Fish must be covered at all times and kept refrigerated. Yields 3 quarts.