

Mother's Sillsallad

Mrs. John Pearson

Ingredients

- 1 qt diced boiled potatoes
- 3 cups diced pickled beets
- 1 cup diced cucumber or dill pickle
- $\frac{1}{2}$ cup onion chopped
- 2 apples diced
- 1 salt herring
- 1 cup whipping cream
- 3 tbsp sugar
- $\frac{1}{4}$ tsp white pepper
- 1 tsp salt
- hard boiled eggs
- 2 cups diced cold roast [optional]

Instructions

The night before

1. Remove skin and bones from one firm salt herring, wash and soak overnight.
2. Pickle about 6 large beets in 1 cup vinegar and 1 cup sugar and $\frac{1}{4}$ tsp cloves

The day of

1. Cut herring in very small pieces and combine all chopped vegetables, pour on enough beet juice to make salad moist.
2. Sprinkle salt, pepper, and sugar and mix well.
3. Pack into a mold and cool.
4. Turn on platter and decorate with chopped hard cooked eggs.
5. Serve with sauce made by adding enough beet juice to whipped cream to make it pink and tasty.
6. If a ring mold is used the sauce may be poured into hollow center, or a dish may be placed there to hold sauce.
7. Prepare salad several hours before serving.