

PICKLED HERRING

Ingredients

- 10 fat salt herring
- 4 med. onions sliced
- 1 cup white vinegar
- 1 cup water
- 1 ½ cups sugar
- 4 tsp. whole allspice
- Coarsely ground black pepper

Instructions

Clean fish, remove heads and soak overnight in cold water. Remove bones and skin and cut in halves lengthwise. Cut crosswise in ½ inch slices. Slide knife or spatula under slices and place in a large serving dish. Place sliced onions on top of fish. Mix together vinegar, water, sugar, and allspice. Heat until sugar is dissolved. Cool. When cold, pour this over herring and onions. Sprinkle top with black pepper.

Notes

Yield: 30 to 40 servings for Smorgasbord