

PICKLED FISH

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4 lbs. fish (Northern best)

Cut fish in bite-size chunks, rinse clean. Soak 3 days in 1 quart water and 1 cup pickling salt. Drain, rinse off. Soak 2 days in white vinegar.

BRINE:

4 c. white vinegar

2 c. sugar

4 tbsp. pickling spices

Boil 5 minutes. Cool to room temperature. Add 3 tablespoons lemon juice and sliced onions. Drain fish. Pour cooled brine over the fish. Put in jars and refrigerate. Make sure fish are completely covered with brine. Wait a week before using.

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Fish, skin and fillet

5/8 c. iodized salt

White vinegar

1 c. sugar

2 c. white vinegar

1 tbsp. mixed pickle spices

Thin sliced onion

Dissolve salt in enough white vinegar to cover 1 quart of fish pieces. Cover and refrigerate for 5 days. Turn or shake several times a day. After 5 days, rinse in cold water. Soak in cold water for 30 minutes. Drain. Cover with the following brine: 1 cup sugar, 2 cups white vinegar, 1 tablespoon mixed pickles spices, thin sliced onion between layers. Ready in 4 or 5 days.

BARB'S PICKLED FISH

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Fish fillets

Salt brine, enough to float an egg

White vinegar

Sliced onions

4 c. white vinegar

3 c. sugar

1 c. white sweet silver satin wine

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.

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1 qt. fish, cut in sm. bite size pieces

2 c. white vinegar

1 c. sugar

1/4 box mixed pickling spices

5/8 c. pickling salt

2 onions, sliced

1/2 c. white sherry wine (20%)

Place cut up fish in a crock or jar; cover with pickling salt and 1 cup vinegar. Let stand 5 days in refrigerator. Remove and wash in cold water. Let stand 1 hour, then drain well. Slice 2 or more onions.

Make a solution of 1 cup vinegar, sugar, wine and pickling spices. Heat so sugar will dissolve; cool.

Pack a layer of fish, layer of onion, etc. and then cover with brine. Put in refrigerator for 24 hours.

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2 qt. fish

1/2 c. salt

1 qt. vinegar

1/2 qt. water

2 c. vinegar

2 c. sugar

1 tsp. pickling spice

1 c. Silver Satin Wine

Mix salt, vinegar and water and pour over fish. Let stand 5 days in refrigerator, then drain and rinse with water. Drain. Pack in jar. Put fish, then layer of onion, then fish. Mix 2 cups vinegar, sugar and pickling spices and Silver Satin Wine all together and pour over fish. Do not cook. Let stand 5 days.

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Clean and skin and cut up any kind of fish. Soak in a brine of: 2 c. canning salt

Let stand 24 hours and drain.

Put plain vinegar over fish; let stand 24 hours. Drain and throw away vinegar.

Make a brine of: 2 c. water 1 c. sugar 2 tbsp. pickling spice

Boil and cool. When cool add 1 cup white sweet wine. Put fish in jar, a layer of fish and a layer of sliced onion. Pour brine over and age for 1 month.

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Prepare fish. Filet pan fish are great but this is a good way to use bony fish. Soak fish filets for 24 hours in brine, consisting of 1 cup salt to 6 cups water, enough brine to cover fish. Drain. Soak in white vinegar (to cover) for 24 hours. Drain and rinse in clear water. Cut fish filets in small pieces (about 2 x 2).

2 c. sugar

1/2 c. white wine

1 1/2 c. water

2 c. vinegar

Desired spices, either pickling spices, or your own mixture such as mustard seed, celery seed, bay leaf, peppercorns, cardomon. Boil together a few minutes and cool. When cool, pour over fish which have been layered with raw onions in glass or plastic containers. Let set for 48 hours and enjoy.

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1/2 c. brown sugar

1/2 c. white wine

1 tbsp. pickling spice (in cheesecloth)

1/2 c. water

Boil together for five minutes; cool and add 1 1/2 cups white vinegar. Slice 2 small or 1 large onion in thin slices and place alternating layers of fish in jars. Sprinkle a little salt on fish as you put them in jars. Add solution which is well stirred. Cover tightly and let stand 48 hours or more. Turn jars upside down occasionally. Do not pack too tight and do not boil fish.

ROY'S PICKLED FISH (NORTHERN PREFERRED)

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SALT BRINE:

1/2 c. salt per qt. of water

VINEGAR BRINE:

2/3 c. vinegar

1/3 c. water

FINAL BRINE:

2 c. white vinegar

3 c. white wine, silver satin or white port

1 1/4 c. sugar

2 tsp. pickling spice

1 tsp. M.S.G. (opt.)

Boil final brine to dissolve then chill and pour over fish in boil..

Skin and fillet fish. Don't worry about bones left in, they will dissolve. Cut fillets in bite size. Soak in salt brine 24 hours. Drain, but do not rinse. Next soak in vinegar brine for 24 hours. Drain, do not rinse. Pack fish with sliced onions in large bowl with final brine, cover and refrigerate for 7 days. After 7 days pack fish and onion in pint jars. Strain liquid through cloth and fill packed jars. Keep refrigerated. Will keep indefinitely.

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Filet fish and cut into bite-size pieces. Add 5/8 cup salt to each quart of fish. Cover with white vinegar. Let stand 4-6 days, at 40 degrees. Stir occasionally by hand. Remove fish from brine and drain, rinse well with cold water. Place in wide mouth jars alternately with layers of sliced onions. Cover with solution of: 1 qt. white Port wine 1 1/4 c. sugar 5/8 oz. mixed pickling spices Heat until sugar dissolves, cool. Pour over fish chunks. Let stand 1 week before eating.

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Mix 1 cup pickling salt per quart of water; making enough to cover fillets. Soak 48 hours. Pour off brine mixture; soak fillets in white vinegar 48 hours. Pour off vinegar. Boil for 10 to 15 minutes: 1 c. water 3/4 c. sugar 2 or 3 tbsp. pickling spices Cool. Add 1 cup white port wine. Layer fish and onions in jars. Pour brine over and seal.

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Place cut up fish in quart jars. Add 5/8 cup canning salt for every quart of fish. Cover with white vinegar. Cover and let stand in refrigerator for 5 days. Wash fish in cold water for 1/2 hour. Put back in jars layer of fish, layer of sliced onions, until full. Cover with following solution:
2 parts white vinegar
1 part sugar
2 tbsp. pickling spice (to every qt.)
Put back in refrigerator. Mix every other day. May be eaten in 5 days. It is better the longer it sits.