

PICKLED FISH FAVORITE RECIPIES

Pickled Fish

Step 1: 1 Qt. fish filets (cut-up)

1/2 Cup pickling salt

4 1/2 Cups white vinegar.

Let stand in refrigerator for 5 days.

Step 2: 1 Pt. white vinegar

1 Cup sugar

1 Tbsp. pickling spices

Rinse, layer fish and 2 medium onions.

Mix vinegar, sugar and spices.

Pour over fish and onions.

Refrigerate for 4 days (Best after 6 days).

Source: Donald G. Schultz; Reedsburg, Wisconsin

Date Published: 12-27-93

Pickled Fish (Port Wine)

Step 1: 1 Qt. fish filets (cut-up)

1 Cup pickling salt

4 Cups white vinegar

Mix salt and vinegar, pour over fish. Let stand 5 days in refrigerator.

Step 2: 1 Pt. white vinegar

1 Cup sugar

1 Tbsp. pickling spices

1 Cup white port wine

Rinse, layer fish and 2 medium onions.

Mix wine, vinegar, sugar and spices.

Pour over fish and onions.

Refrigerate for 4 days (Best after 6 days).

Source: Donald G. Schultz; Reedsburg, Wisconsin

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PICKLED FISH FAVORITE RECIPIES

Pickled Pike From Uncle Dave's Kitchen

- 1 pound Northern Pike, cubed
- 2/3 cup pickling salt
- 2 cups white vinegar
- 1 cup sugar (Dave uses 1/2 cup)
- 1/2 cup white sherry
- 1 small box pickling spices
- onions, sliced

Place 1 pound of pike in 2/3 cup pickling salt mixed with 1 cup vinegar. Leave in refrigerator for 5 days. Stir once daily to mix brine. This solution will dissolve any heavy bones.

Wash pike with cold water until clear. Soak for about an hour in cold water.

Heat, but don't boil, 1 cup vinegar, 1 cup sugar, 1/2 cup sherry and 1/4 of a small box of pickling spices. Spices should be bagged and remain in the solution until it has cooled to room temperature.

Alternate layers of pike and onion in sterilized jars. Add a couple dashes of spices and fill jars with the above solution.

Seal jars and refrigerate for at least 3 days before tasting.

Flavor improves up to 6 days. Keep pike refrigerated. Fish should be firm, but tender.

Source: David J. Ruhland; Reedsburg, Wisconsin

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