

Pickled Sucker

Brine

In a large plastic container make a solution of white vinegar with enough salt dissolved in the solution to float a raw egg in the shell. Submerge fillets in solution and let stand in the refrigerator at least 24 hours, although 48 hours is preferred. Remove from fridge and rinse thoroughly in cold tap water.

Sweet Brine

Brine fish as above and drain. Then prepare a sweet brine of vinegar and 1/2 cup of white sugar per 1/2 gallon of fish. Fill sterilized jars with a layer of fish, a thin slice of onion and a dash of pickling spice. Repeat steps until the jar is 2/3 full. Pour sweet brine over top of fish until every piece is submerged. Cap jars and date; place in back of refrigerator. Each day for the next seven days, remove jars from fridge and give each a gentle shake. This insures that no air pockets exist and that each piece is completely immersed in the sweet brine. On the eighth day the fish is ready to enjoy. Compare this simple recipe to commercially prepared pickled herring at a fraction of the price!