

## Fried Herring with Cherry Frisée Salad and Mint-Dill Cream



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 12 portions

### **Ingredients:**

#### **Brine & Dredge for Wild Alaska Herring**

Wild Alaska Herring

*12 fillets*

Champagne vinaigrette

*1 cup*

Water

*2 cups*

Sugar

*1/2 cup*

Salt

*1/2 cup*

Lemon, thinly sliced

*1*

All purpose flour

Cornstarch

#### **Mint-Dill Cream**

Sour cream

*1 cup*

Mayo

*1 cup*

Mint, finely chopped

*5 Tbsp.*

Dill, finely chopped  
*5 Tbsp.*

Parsley, finely chopped  
*2 Tbsp.*

Salt and lemon  
*To taste*

### **Cherry-Frisée Salad**

Baby frisée lettuce

Sliced Rainier cherries

Red currants

Pickled mustard seed

Pickled ramps

#### **Description:**

To prepare the brine, combine vinaigrette, water, sugar, salt and lemon slices in a deep bowl. Let herring sit in brine for two hours. Dredge brined fillets in mixture of equal parts all purpose flour and cornstarch. Fry in oil until golden brown.

Toss salad ingredients together with a simple vinaigrette of lemon juice, olive oil and a pinch of salt.

Drizzle plate with mint-dill cream; place fried herring on plate atop cream; top with garnish of cherry-frisée salad. Serve at room temperature.