

Herring and the Hendersteins



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 12 servings

Ingredients:

Wild Alaska herring

1 lb.

Salt & brown sugar

Equal parts

Large onion

1

White wine

1/2 cup

White wine vinegar

1/2 cup

Salt

1 Tbsp.

Sugar

1 Tbsp.

Coriander seeds

1 Tbsp.

Black peppercorns

2 tsp.

Mustard seeds

2 tsp.

Bay leaves

2

Cloves

3-4

Allspice berries

1-2

Bagels

12

Natural cream cheese

1/2 lb.

Description:

First, lightly cure the herring with equal parts salt and brown sugar - enough to totally cover the fish. Cure for 1 hours, then rinse under cold water and dry.

Meanwhile, cut the onion into 1/2" thick slices and put in a sauce pan. Add the remaining ingredients and bring to a boil. Allow to cool to lukewarm. Pour over cured and rinsed herring, refrigerate overnight.

Assembly

Smear each bagel half with cream cheese and place three herring fillets on each bagel slice.