

Bratherring



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8-10 servings

Ingredients:

Brine and Pickled Herring

Wild Alaska herring fillets

8-10

Kosher salt

1/2 cup

Water

5 cups

White wine vinegar

2 cups

Sugar

1/4 cup

Mustard seed

1 Tbsp

Whole allspice

2 tsp

Black peppercorns

2 tsp

Bay leaves

3

Cloves

3

Lemon, thinly sliced

1

Medium red onion, thinly sliced

1

Dill

1 bunch

Thyme

4 sprigs

Breading

Cornstarch

1 cup

Eggs

3

All purpose flour

2 cups

Dill seed, ground

2 tsp

Caraway seed, ground

2 tsp

Dried marjoram, ground

2 tsp

Onion powder

2 tsp

Garlic powder

2 tsp

Celery salt

2 tsp

Mace

2 tsp

Cayenne

1 tsp

Granulated sugar

1/2 tsp

Description:

For the Brine

Heat 4 cups of water with salt until dissolved. Cool to room temperature. Submerge the herring fillets in the brine and refrigerate 24 hours. Combine the sugar, vinegar, water and all the spices in a pot and bring to a boil. Simmer 5 minutes, then turn off the heat and let it cool. Remove the herring from the brine. Layer in a 1 quart container with the lemons, onions, dill and thyme. Pour the cooled pickling liquid over and cover. ***Allow to pickle at least 2 days before using.***

When ready to serve, mix flour and all seasonings together in a bowl; place cornstarch in separate bowl. Beat the eggs. Pat the herring fillets dry. Dredge in cornstarch, dip in egg, then dredge in flour mixture. Fry at 350 degrees until golden brown (about 3 minutes).