

# 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).