

B-J's Family Favourite Recipes

Jackye's Chopped Herring



This is one of my mom's favourites. Her ancestry is what is now Ukraine, near the Bug River and also north of Kiev.



Ingredients

2 small jars wine herring
2 slices chollah
1 small onion
1 pippin apple (or a tart apple and juicy)
2 hard-boiled eggs
Some vinegar and sugar to taste.

Method

Drain herring and reserve juice. Dice onion and apple, soak bread in juice from herring until it absorbs juice. Combine all ingredients except bread and juice, in a food processor and blend until chopped. Chop juice-soaked bread and add to the mixture. Taste and add Vinegar or sugar as desired..

Serve with rye bread or in a salad or as a dip with vegetable 'sticks'.

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Compiled, designed and produced by Stan Rose for British-Jewry

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