

# Pickled Perch ala Phillips

CUT UNCOOKED FISH INTO BITE SIZE PIECES AND SOAK IN BRINE SOLUTION FOR 24 HOURS---

BRINE SOLUTION MIX IS ONE CUP OF PICKLING OR CANNING) SALT TO 6 CUPS OF WATER.; SOLUTION MUST COVER FISH.

AFTER 24 HOURS DRAIN AND RINSE, SOAK FISH ANOTHER 24 HOURS IN UNDILUTED WHITE VINEGAR, FISH MUST BE COVERED WITH VINEGAR.

ON SECOND DAY PREPARE A PICKLING SOLUTION USING 1 CUP OF SUGAR, 1 CUP OF VINEGAR AND 2 TBS OF PICKLING SPICES. BOIL THIS SOLUTION FOR 5 MINUTES AND THEN LEAVE IT COOL OVER NIGHT. THE NEXT MORNING STRAIN OUT THE PICKLING SPICES; IF DESIRED.

PACK ALTERNATELY FISH AND SLICES OF ONION IN JARS.. POUR PICKLING SPICES ON FISH. THESE FISH MUST BE REFRIGERATED AFTER THE PICKLING SOLUTION HAS BEEN APPLIED

(SUGGEST YOU USE 2 TO 3 TBS PICKLING SPICES PER QUART)