



TRADITIONAL MARINATED HERRING FOR CHRISTMAS (POLAND)

(FOR 4 SERVINGS OR FOR 1 JAR)

TOTAL PREPARATION AND COOK TIME: 15 MIN - DIFFICULTY: EASY - CANNOT BE FROZEN

INGREDIENTS

- 4 tbsp vegetable oil
- 200 g | 3/4 cup tomato purée
- 200 g | 3/4 cup caster sugar
- 80 ml water
- 120 ml white vinegar
- 1/2 tsp salt
- 1/4 tsp dried dill
- 1/4 tsp freshly ground black pepper
- 4 herring fillets, pin-boned and diced

PREPARATION METHOD

1. Heat the oil in a large saucepan set over a moderate heat until hot.
2. Stir in the tomato purée and bring to the boil, stirring constantly. Reduce the heat to low and stir in the sugar.
3. Cook until the sugar has dissolved before removing from the heat. Stir in the water, vinegar, salt, dill, and pepper.
4. Arrange the herring in a large mason jar. Pour the tomato sauce on top.
5. Let cool to room temperature before sealing well with a lid. Chill for 1 day before serving.