

From the kitchen of Winnebago Fishing

Pickled Pike

Now Northern Pike is a bony fish and this recipe because of the vinegar will dissolve the bones.

Here's is what you will need:

Six pounds Pike fillets

White Vinegar to cover fillets in a bowl, (plus one quart vinegar)

2/3 cup salt

2 1/2 cups sugar

Two Tablespoons pickling spice, (tied into a cheese cloth)

Sliced onions

In a glass bowl or a container place the six pounds of fish fillets inside Add salt and mix. Next add enough white vinegar to cover fish fillets. Cover container or bowl and place in refrigerator. Now you will want to stir each day, for seven days. After t he seven days pour off liquid and rinse the fish. Now to make the brine using a large pot, boil the sugar, vinegar, and pickling spice for five minutes. Set your brine aside until cooled. Remove spice bag. Pack your pike in jars, alternating with sliced onions. Now pour the cooled brine over the pike and onions. You will want to keep this pickled pike in the refrigerator. You can eat you pickled pike with crackers.