



Pickled Pike

Brine

- 5/8 cup pickling salt
- 1 quart white vinegar

Enough to cover fish,
refrigerate 3-4 days,
drain

Pickling Sauce

- 1 cup white vinegar
- 1 cup white port wine
 - 1 cup sugar
- Tsp. pickling spices

Pour solution over onions and fish.
Cover and refrigerate.
Best after 6 to 8 weeks in solution.