

HERRING SALAD

Frieda Fischer

comments

A great New Year's treat. If herring on New Year's is a tradition, and you're not a great fan, this is a terrific way to honor the tradition and enjoy it at the same time.

notes

If you like, strain and save veal juices to freeze, for use in future dishes.
Most of the work can be done the day before.
You may find it difficult to find salt herring. Look for matjes, or use marinated herring.
12 servings

Ingredients

prepare in advance

Day Before:**Soak in water over night**

4 salt herrings (if you can't find salt herring, use matjes, or Vita marinated herring).

Boil with salt for 45 minutes or so, until tender1-1/2 lbs. veal shank
bay leaf**Hard cook**

4 eggs

Cook2 cups potatoes
2-1/2 C beets (okay to use canned)**Chop**

1 stalk celery

Mince

1 small onion

Finely dice

3 small dill pickles

Day of:**Peel and cut up**

4 green apples,

Have availableparsley
white vinegar
half-and-half sour cream
mayonnaise

complete recipe

Cube the salt herrings, veal, and potatoes.

Dice 3 of the eggs; slice the fourth for decoration.

Mix together the herring, veal, potatoes, 2 C of the beets (save 1/2 C), apples, celery, onion, pickles, the diced eggs, and some chopped parsley.

Mix in to taste: a little white vinegar, sour cream, and mayonnaise.

Decorate with the rest of the diced beets, the sliced eggs, and parsley sprigs.