

## **HERRINGS (for Xmas Eve)**

### **INGREDIENTS**

Matjes herring filets – NOT rollmops  
Lots of raw onion – halves, thinly sliced  
Extra oil (preferably Sunflower)

### **METHOD**

On a large plate (rather than on a wooden board) cut the herring filets into bite-sized pieces  
Place the herring in a large jar, layering them with the chopped onion  
Top up with oil as necessary (making sure that the herrings and onion are covered)  
Leave in fridge for at least a few days before eating  
Remove from fridge a couple of hours before eating, to bring them to room temperature

### **HERRINGS IN SOUR CREAM**

Mix the cut up herring filets with soured cream, grated eating apple (leave peel on to add colour), grated pickled cucumber, and some chopped capers.

