

BLACKCURRANT (SOLBÆRSILD)

HERRING



Ingredients for blackcurrant herring

300 g marinated herring

150g blackcurrants

100ml concentrated blackcurrant juice (such as Ribena)

1 red onion

50g sugar

1 tsp red peppercorns

50ml vinegar

1 bay leaf

Preparation of blackcurrant herring



Cut the red onion into thin rings, pour blackcurrants, blackcurrant juice, onion rings, peppercorns, vinegar, sugar, and bay leaves into a small pot. Let it simmer for 5-10 minutes and remove from the stove. Let it cool. Cut the herring into bite-sized pieces after draining and rinsing them and fold them into the blackcurrant mixture. Let sit in the fridge for 1-2 days, covered, before serving them. Remember, the longer the herring gets to sit in the sauce, the more tender they'll become.

This recipe has been found on [here](#).