

Quick Norwegian Herring

Prep: 5 minutes | Cook Time: 1 hour 5 minutes

Recipe adapted from food.com

A popular dish in Scandinavian countries, this recipe can be served with toothpicks as an appetizer or maybe as a go-along with your green salad.

Ingredients

- 1(12 ounce) jar pickled cut herring fillets, drained and liquid reserved
- 1 cup sour cream
- 1 cup onion, thinly sliced
- 1 tsp. dried dill
- 1/8 tsp. pepper

Directions

1. In a medium-size bowl, combine 4 Tbs. of the reserved herring liquid, the sour cream, onion, dill, and pepper; mix until smooth.
2. Add the herring and toss to coat evenly.
3. Cover and chill for about an hour to blend the flavors.
4. Serve on fresh vegetables or crackers.

