

# "Kippered Herring Recipes."

## Norwegian Kippered Herring with Scalloped Potatoes

1 8-oz. can Norwegian Kippered Herring; 2½ cups raw potatoes, sliced thin; 2 tablespoons flour; 1¾ cups milk; 1 teaspoon salt; ¼ teaspoon pepper; 2 teaspoons chopped parsley. Flake herring in small pieces. Put the potatoes and fish in a greased baking dish in alternate layers, sprinkling flour between the layers. Add salt, pepper and parsley to the milk and pour it over the potatoes and fish. Bake in moderate oven of 400° F. for 45 minutes or until potatoes are cooked. This makes 6 to 8 servings.

*Note*—Cold potatoes may be used. In that case, the time of baking is shortened.

## Norwegian Kippered Herring Sandwiches

1 8-oz. can Norwegian Kippered Herring, minced; 1 tablespoon chopped pimiento; ½ cupful chopped celery; ¼ cupful mayonnaise; 1 tablespoon chopped green pepper; bread; salt to taste; butter. To the minced Kippered Herring, add the celery, pimiento, and green pepper; mix together well, moisten with mayonnaise and

season with salt to taste. Use as a filling for whitebread sandwiches, making them thin and dainty. This makes about 8 full-sized sandwiches.

## Norwegian Kippered Herring Salad

1 8-oz. can Norwegian Kippered Herring; 2 cups finely diced celery; 1 green pepper, seeded and chopped; lettuce; 1/8 teaspoon onion salt; 1/8 teaspoon pepper; 1/8 teaspoon paprika; ¼ teaspoon salt; mayonnaise; 1 hard cooked egg, chopped. Boil the herrings in water enough to cover, for five minutes. Remove from the water and shred. To one-half cup of the shredded fish add the diced celery, chopped green pepper, chopped egg, onion salt, salt, pepper and paprika. Add enough mayonnaise to moisten well and arrange on beds of lettuce. Serve with additional mayonnaise.

## Norwegian Kippered Herring with Poached Eggs

1 8-oz. can Norwegian Kippered Herring, flaked; 6 rounds of bread; paprika; 2 tablespoons fat; 6 eggs; salt to taste; 2 tablespoons cream. Saute rounds of bread in melted fat until light brown. Season the

kippered herring with salt to taste, and paprika. Moisten with cream, and spread on the bread. Serve with a poached egg on top of each round. Sprinkle the eggs with salt and paprika.

## Norwegian Kippered Herring Salad

One 8-oz. can Norwegian Kippered Herring; 1 cup cold boiled potatoes, cut in cubes; 1 teaspoon chopped parsley; 1 small onion, chopped; 1 teaspoon capers; ¼ teaspoon salt; ½ teaspoon pepper; 1 hard boiled egg; Mayonnaise. Flake the herring in small pieces. Put potatoes into a bowl with the parsley, onion, capers, salt and pepper. Add the fish and mix with sufficient mayonnaise to hold the ingredients together. Serve on crisp lettuce leaves. Garnish with mayonnaise and slices of egg. Sprinkle with paprika. This makes 6 servings.

## Norwegian Kippered Herring and Scrambled Eggs

One 8-oz. can Norwegian Kippered Herring; 2 tablespoons butter; 4 eggs; ½ teaspoon pepper, ½ teaspoon paprika. Flake herring in small pieces and fry in butter for 3 minutes. Drop the eggs on the fish and stir until well mixed and eggs are done. Sprinkle with pepper and paprika. Serve with buttered toast. This makes 6 servings.