

## Chopped Herring (*farshmag*)

### Ingredients:

- 2 herrings
- ¼ cup fresh lemon juice
- 2 tablespoons cold water
- 1 medium-size red onion, peeled
- 2 tart green apples, peeled and cored
- 2 hard-boiled eggs
- 1 tablespoon sugar
- 4 tablespoons corn oil

### Directions:

Soak herrings in cold water to cover in the refrigerator for at least 48 hours, changing the water every 4-5 hours. This removes the salt used to preserve the herring. After doing this, wash, dry, and fillet the herring. If you wish, you may remove the skin of the fish before proceeding to the next step.

Grate the onion in a food processor or mixer or by hand.

Chop the remaining ingredients and mix everything together. Make sure that the mixture is chopped rather than pureed. Chopped herring should have a rather coarse texture.

Refrigerate at least 3 hours before serving.

*Rabbi Grisha Abramovich serves the Sandra Breslauer "Beit Simcha" Center in Minsk and is Vhief Rabbi of the Religious Union for Progressive Judaism in Belarus.*