



Classic Pickled Halibut

By Lisa Docken

This recipe is modified from a Wisconsin Pickled White Fish recipe. It's sweet and tangy and is a household fave. It's great to take camping, to eat as a snack and to include on your summer party tapas tray. This recipe takes about 8 days but it's not a lot of work. Note: I've also done this with Pacific Cod with great results.

Day 1 **Ingredients**

- 1/2 Gallon bite size raw halibut pieces
- 1 1/3 cup salt (the kind with no iodine!)
- white vinegar (1-3 inches over the fish)

1. Combine the fish, salt and vinegar in a bowl. Mix well. Once nicely combined, cover and place in the fridge (ensure all the fish is submerged).
2. Shake or stir this mixture once per day for 5 days returning each time to the fridge.

Day 5 **Ingredients**

- 2 large sweet onion cut into thick rings
- 8 cups white vinegar
- 7 cups sugar
- 1/3 cup pickling spice

1. Heat the vinegar, sugar and spices enough to combine and have the sugar dissolve.
2. Cool this mixture to fridge temperature
3. Drain your soaked and salted fish. It should look cooked – and it is! Without heat –
4. Rinse the halibut really well using cold tap water
5. Place the fish in fresh cold tap water and a good handful of ice cubes for one hour
6. Once everything is cold, take the vinegar and sugar mixture, the fish and your sliced onion – in glass jars – layer and pack the jars with onion, then fish and then more onion, etc. until the jar is packed full. Do this in smaller jars or one large jar; your choice. Then top off each jar with your vinegar and sugar mixture.
7. Let sit in the fridge for a minimum of three days, and then it's ready!
8. Keep in the fridge for up to 3 months.