

Marinated Salmon

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  24
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Serves:  6

Contains: 

Preference: Parve

Looking for glazed Marinated Salmon? Click [here](#).

Difficulty: Easy

Occasion: Shabbat, Nine

Days, Passover

Diet: Pescetarian, Gluten Free

Source: The Heimishe

Kitchen (Nitra Cookbook)

Ingredients (7)

Salmon

2 medium onions

6-8 slices salmon

Marinade

1 cup sugar

- 1 teaspoon salt
 - 1 and 1/4 cups water
 - 3/4 cup vinegar (use gluten-free if needed)
 - 3 tablespoons pickling spice
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Start Cooking

Prepare the Salmon

Yield: 6-8 servings

1. In six-quart pot, bring one and a half quarts water and onions to a boil. Add salmon and cook for 25 minutes. Cool. Place fish into glass dish.
2. Bring first four ingredients of marinade to a boil. Pour over fish. Add pickling spice. Refrigerate for 24 hours before using.

Note:

Will stay fresh for two weeks in the refrigerator.