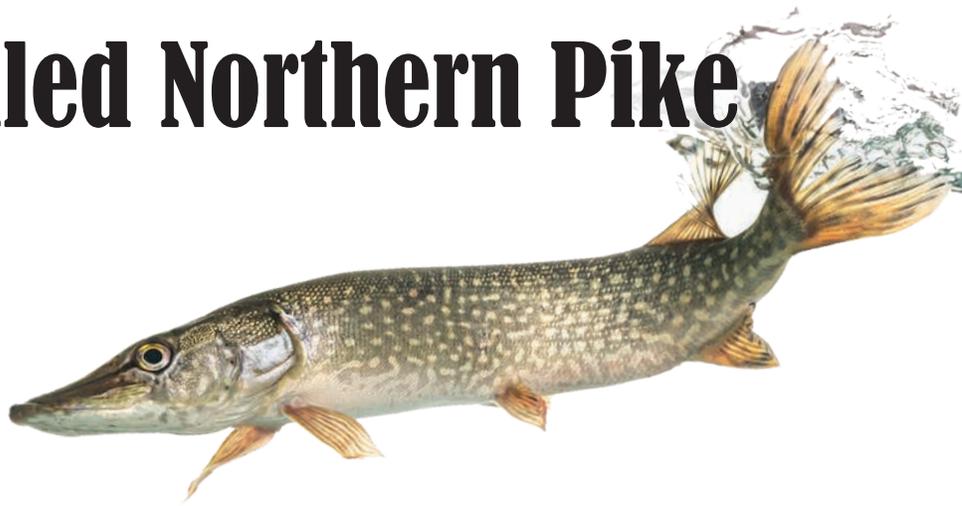


Schutte's Pickled Northern Pike



Ingredients:

Salt Brine (48-hour soak)

- 4 cups water
- 1 cup salt
- 1 tablespoon powdered alum
- Northern pike: cleaned, skinned, and cut into bite-sized pieces

Vinegar Soak (24-hour soak)

- Enough white wine vinegar to fully cover fish

Pickling Brine

- 2 cups white vinegar
- 2 cups dry white wine (an inexpensive dry white works well)
- 2³/₄ cups sugar
- 2 tablespoons mixed pickling spice
- 10 bay leaves
- 1 teaspoon whole peppercorns

For Packing Jars

- Onion slices
- Lemon slices
- 1 bay leaf per jar
- A spoonful of pickling spice per jar

*yield is best suited for:

- 2–3 northern pike (~18 inches each)
- 1–2 northern pike (~23 inches each)
- 1 large northern pike (~32 inches)

Directions: *Preliminary: Catch a Northern Pike*

Step 1: Salt Brine (48 Hours)

1. Dissolve salt and powdered alum in 4 cups of water.
2. Place fish pieces in a non-reactive container (glass or food-grade plastic).
3. Pour brine over fish, ensuring it is completely submerged.
4. Cover and refrigerate for 48 hours.
5. After 48 hours, drain/rinse fish thoroughly.

Step 2: Vinegar Soak (24 Hours)

1. Cover rinsed fish completely with white wine vinegar.
2. Refrigerate for 24 hours.
3. Do not rinse after this step.
4. Drain before packing into jars.

Step 3: Prepare the Pickling Brine

1. In a saucepan, combine vinegar, white wine, sugar, pickling spice, bay leaves, and peppercorns.
2. Bring to a gentle boil, stirring until sugar dissolves.

Step 3 (continued):

3. Be careful not to scorch the brine, as overheating can cause browning.
4. Remove from heat and cool completely in the refrigerator.

Step 4: Pack and Store

1. In clean glass jars, layer fish pieces with onion and lemon slices.
2. Add 1 bay leaf and a spoonful of pickling spice to each jar.
3. Pour cooled brine over fish, fully covering all pieces.
4. Seal jars and refrigerate.
5. Let cure in the refrigerator for 2–3 weeks before enjoying.

Storage:

This recipe is not shelf-stable and must remain refrigerated.

Keeps up to 1 year under refrigeration — though it rarely lasts that long.