



HERRING PATTIES

1 15-oz. can River Herring,
1 1/2 cups mildly seasoned
mashed potatoes, 1 teaspoon
grated onion, 2 teaspoons
chopped parsley, 1/2 teaspoon
salt, dash of pepper.

Remove center bone from fish;
mash. Add other ingredients;
mix well. Shape into medium-
size patties. Saute in hot fat
one inch deep in frying pan or
in deep fat 375F., for about
five minutes until brown on
both sides. Serve with chili
sauce. Serves 6-7.

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Date: ca. 1940

Description: Recipe for Herring Patties on Jonesport Brand River Herring label

