

Chef Doug Weinstein's Gefilte Fish Recipe

INGREDIENTS

- 5 large eggs (one egg for each pound of fish)
- 5 pounds of ground fish (e.g., carp-white and pike)
- 3/4 cup of matzo meal
- 6-10 pounds of chopped onions
- 1 envelope of Sweet & Low
- Kosher salt, black and white pepper
- 1 teaspoon water
- Mazola oil
- Claussen dill pickles

INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. Separate raw chopped onions into two halves.
3. Cook half of the chopped onions in mazola oil until golden. Then add 1 teaspoon of water.
4. Mix fish in a large bowl, then stir in onions (alternating between cooked and raw).
5. Add one egg at a time, then matzo meal, salt and pepper, and Sweet & Low.
6. Place mixture on an oven tray in two separate columns and sprinkle with oil.
7. Bake for 45 minutes to one hour or until top is golden brown.
8. Cool, then refrigerate.
9. Serve in slices with sliced Claussen pickles.

Recipe from Abu Norah