

Cohen Herring Fast Breaker

adapted from Gerda Hauke's family recipe

Ingredients

- 1 packet majtes herring (mild salted young herring)
- 4 hard boiled eggs
- 1 tablespoon margarine
- Milk

Instructions

1. Place the herring in a bowl and cover with milk. Allow to soak overnight. This gets rid of the excess salt
2. The next day wash off the milk and place the herring in a vitamizer.
3. Add the eggs and margarine and chop until a paste/dip consistency
4. Refrigerate

Notes:

This is the must have dish that Peter Cohen has been breaking the fast with all his life. He remembers his grandmother making it and more recently his mother makes it every year.