

## My Grandma's Pickled Herring©

### Ingredients:

1/2 cup	whipping cream
3/4 cup	mayonnaise
3/4 cup	sour cream, drained
2 tsp.	lemon pepper
2 Tbsp.	apple cider vinegar or white balsamic vinegar
1 Tbsp.	horseradish (use more if cream style)
1 Tbsp.	Dijonnaise™
1–32 oz. jar	Vita™ Wild Herring in Wine Sauce, drain well
1 sweet	onion, sliced fine
1–1 1/2	Grannie Smith™ apples, peeled, cut with wedger, sliced fine

### Method:

In a large mixing bowl fold together the whipping cream, mayonnaise, sour cream, lemon pepper, vinegar, horseradish and Dijonnaise with a spatula. Fold in the herring, onion and apples. Cover with plastic and keep in refrigerator until ready to serve. Keeps up to one week in the refrigerator. Serve with rye bread or serve as a main course with boiled red potatoes.

