

Gefilte Fish (Lita's)

1 lb. white
1 lb yellow pike
1 lb sweet carp
1 onion
4 eggs
2 1/2 c. cold water
2 1/2 Tbsp matzo meal
2 1/2 Tbsp. sugar
1/4 tsp. pepper
1 to 2 1/2 Tbsp salt.

Gravy Ingredient
1 onion cut
1 carrots cut
salt 1 pepper
to taste
heads & bones
of fish
cold water
enough to
cover fish

Grind fish & onion into chopping
bowl and add rest of ingred.
one at a time - chop for about
an hour.

Make gravy in a large pot and
add fish in patties like hamburgers

Cook $2\frac{1}{2}$ to 3 hours - when done
remove fish & strain gravy except
for carrots. Pour gravy over fish
& chill

To make more gravy put the
leavings in the strainer to bail with
a little water - strain again.