



FISCHBRÖTCHEN (GERMAN FISH SANDWICHES)



Ingredients

Fischbrötchen

4 buns (or 8 small dinner rolls)
12 oz | 320g smoked sardines, mackerel, salmon, or other cooked fish
½ - ¾ cup pickled red onions (or regular onions), sliced
4 lettuce leaves, washed
optional: 2 dill pickles or gherkins, sliced
optional: 4 tbsp fresh parsley, chopped, for garnish

Fischbrötchen Sauce

½ cup mayonnaise
1 tbsp pickle juice or lemon juice
1 tbsp minced pickled onions (or fresh onion)
1 tbsp minced dill pickles
2 tsp minced garlic
2 tbsp fresh parsley, chopped
½ tsp ground paprika
salt and pepper, to taste



Instructions

Servings
4

Total Time
20 mins

1. Prepare the sauce. In a small bowl, combine the mayonnaise, pickle juice or lemon juice, minced onion and pickles, garlic, parsley, and paprika. Mix well until all ingredients are thoroughly combined. Add salt and pepper to taste, then mix the sauce again and set aside.
2. Prepare the fish. If using whole smoked sardines, gently break them into bite-sized pieces. If the fish comes tinned in an oil or brine, drain the liquid before using the fish in this recipe.
3. Slice the buns or dinner rolls horizontally to open them.
4. Spread a generous amount of sauce on the bottom half of each bun.
5. Cut the lettuce leaves into bite-sized pieces, then place some lettuce pieces on top of the bun halves with sauce.
6. Add a layer of smoked sardine pieces on top of the lettuce.
7. Top the fish with the sliced onions. If adding pickles, place the sliced pickles on top of the onions.
8. Spread a little more sauce on the top half of each bun and garnish with fresh parsley if desired.
9. Place the top halves of the buns on each assembled sandwich. Serve immediately and enjoy!