



LIĆWILDAŦ RESEARCH CENTRE

We are continuing regular newsletter updates to share exciting history from the Archives with the communities. Some of you know all about Mulligan but others do not, so it is my pleasure to introduce V.2, Edition eight of; **Tales from the Vault.**

The following comes from the late Danielle Assu, published here with permission. She originally shared it with the community along with the following note;



"I always remember having Mulligan while we were canning our fish or when we were anchored out waiting for a fishery.

This always brings back fond memories to me as my great granny would often join us on the boat when we were canning our fish in the summer time.

She would stay with us all day sitting in the galley telling us stories and experiences growing up in her village at Salmon River."



Young Dani and family, enjoying a picnic lunch in Salmon River.



Fish Mulligan

1 Freshly cleaned Pink Salmon - cut into pieces

1 Onion - cut into chunks

2 Potatoes - cut into cubes

3 Litres water (approx.) use more if necessary

1 tbsp. butter

Salt & Pepper to taste

Dried Seaweed (optional)

Eulachon Oil (optional)

First, sauté onion in butter approximately 5 minutes until the onion is slightly clear but still firm.

Chop potatoes into cubes and place into the pot of water and bring to a gentle boil for approximately 5 minutes, potatoes should still be a slight bit firm.

Add onion and fish cut into pieces to the boiling potatoes.

Let simmer for approximately 10 minutes.

Remove from heat and top with dried seaweed if you so desire.

Serves approximately 4 – 6 persons.

As a note any type of fish could be substituted for pink salmon.

I believe that we always used the pinks as they are a good mulligan fish.

Enjoy, Danielle Assu