







# 遇見方格中的濃縮海洋

## Drying Fish in the Sun in Penghu

文圖 編輯部

澎湖夏季漁獲豐富，此時沿著縣道旅遊，就有機會遇見壯觀的曬魚風景。早期還沒有冷凍設備時，漁村居民會把丁香、四破、象魚和臭肉等魚類用鹽水煮熟，整齊排放在屋外空曠處曝曬，以便製成魚乾長期保存。魚的香氣被烈日逼出，隨海風撲鼻而來，彷彿眼前每一個方格中都有一座小型的濃縮海洋。

在炙熱的陽光下，新鮮魚貨只要兩三天就能製成魚乾，魚乾呈炫目的銀色，適合多種食用方式，例如煮湯、火烤、下酒，或直接當作零嘴。如今，儘管漁村居民不再需要為了過冬而保存糧食，曬魚的傳統已烙印成為代表澎湖漁村文化極具特色的景觀。

「買回來的魚乾可以在常溫下保存嗎？」

「如果沒有要很快吃掉的話，還是得放進冰箱冷凍保存喔！」

Penghu enjoys a bountiful harvest of fish in the summer. Anyone travelling along the county highway will come upon scenes of fish laid out to dry in the sun. Fish drying was the only preserving method in the days when refrigeration was still unavailable. Villagers boil fish such as herrings and mackerel scads in brine and lay them on square bamboo screens outdoors. They will be fully dried after two to three days for long-term preservation. In the strong sunlight, they emit a unique fishy aroma into the sea breeze. The bamboo screens look like condensed oceans.

Under the scorching sun, fresh fish soon become silvery delicate edibles. They are good for making various dishes or serve as appetizers or snacks. Nowadays, villagers no longer need to preserve food for the winter, but drying fish in the sun has become part of the cultural legacy of Penghu's fishing villages.

“Can the dried fish be preserved at room temperature?”

“It is better to store them in the freezer if they are not to be consumed within a short time.”