



Cured Gravlox

Ingredients:

2 lbs salmon, skin on, pin bones removed (preferably sockeye)
Zest of 2 lemons
1/3 cup salt
1/3 cup sugar
Fresh dill

Directions:

Zest the lemon directly into the sugar, this preserves the aromatic oils in the zest.

Combine the lemon sugar with the salt and liberally season the flesh and skin of the fish with this curing mixture.

Place fish flesh side down in a non-reactive container, and cover with an air-tight seal. The curing mixture will dissolve into a brine.

Cure in the refrigerator for 18-24 hours

Rinse the cure off with cold water, and pat dry with paper towels.

Place a lot of fresh dill (you can substitute dry if fresh isn't available) on the flesh of the fish.

Wrap in plastic wrap, and place in a container.

Place something heavy (10+ lbs) on top of fish in order to compress the flesh overnight in refrigerator.