

Vodka Cured Gravlax

Serves 12 or more :

Ingredients

2 pounds fresh salmon fillet, cut in 2
3 tablespoons kosher salt
2 tablespoons sugar
1 teaspoon freshly ground black pepper
1 large bunch fresh dill
1 tablespoon (or more) vodka

Preparation

Begin this recipe at least 2 days before serving.

Line glass or ceramic casserole dish with plastic wrap: 1 piece lengthwise, 1 piece widthwise.

Leave ends hanging outside of the casserole.

Lay 1 piece of salmon on top of the plastic wrap in the casserole.

Sprinkle salmon with kosher salt, sugar, and freshly ground black pepper.

Layer lots of fresh dill over the salmon.

Drizzle the fish with vodka--I use Absolut to keep it Scandinavian.

Place other salmon fillet on top of first one, thin end on top of thick and vice versa.

Wrap the fish tightly with plastic wrap: first widthwise, then lengthwise.

Cover the casserole with foil, place a plate on top, and then top that with a heavy can.

Place in the fridge and leave to cure for 12 hours.

Remove the casserole from the fridge, unwrap it and separate fish fillets.

Baste the fish with accumulated juices in the dish.

Flip the fillets over, so the top one is now on the bottom and vice versa.

Rewrap in the plastic wrap, and recover the casserole; place weight back on top and put back in fridge.

Repeat process every 12 hours for 48 to 72 hours, until salmon begins to lose its translucency.

Wipe away any excess seasoning and the herbs.

Use a sharp carving knife to slice salmon, thinly away from the skin.

If there are any leftovers, tightly wrap them and keep them in your refrigerator for up to 1 week.

passioneats | 6.21.2012

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