

Gravlax

Category: Appetizer

Servings: 6

Rating: 10

Source: Harrowsmith Fish & Seafood Ckbook

Description:

Ingredients:

- i pickling salt 1 tablespoon
- i sugar 1 tablespoon
- i peppercorns 1 teaspoon, crushed
- i dill 1 tablespoon fresh or 1/2 teaspoon dried
- salmon 1 pound boned fillets
- !cognac 2 teaspoon
- i vegetable oil 6 tablespoons
- 'red wine vinegar 2 tablespoons
- i sugar 2 tablespoons
- i dijon mustard 5 tablespoons, or use Pommery mustard
- i salt
- white pepper
- i dill 4 to 6 tablespoons fresh

Instructions:

Mix salt, sugar, pepper and dill and sprinkle over fillets, rubbing in well. Sprinkle with Cognac. Wrap fillets in foil, making sure that juices are sealed. Store in fridge 3 to 4 days, weighting down with a heavy board.(I use a couple of 28 oz cans of tomatoes) Turn salmon once a day. To serve, clean excess spices from each fillet. Slice v. thinly on the diagonal. Serve with sauce and pumpernickel rye bread.

Combine the sauce ingredients (oil to pepper) and mix well. Stir in dill or serve it separately.