



Vodka Spiked Gravlax

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Fresh Seafood



- 2 1-lb centre-cut salmon fillets, skin on and pin bones removed

Ingredients

- 1 small bunch dill (about 12-14 sprigs with stems attached)
- 2 oz. vodka
- 3 tbsp coarse sea or kosher salt
- 3 tbsp sugar
- 1 tbsp coarsely cracked white or black peppercorns

Instructions

1. Place one piece of the salmon skin-side down in a glass dish. Arrange the dill evenly over top. Drizzle with the vodka. Mix the salt, sugar and peppercorns in a bowl; sprinkle evenly over the dill. Top with the other piece of salmon, placing it skin-side up and fitting it on top so the two stacked pieces of fish lie flat. Cover with plastic wrap and then foil. Set a small board on top of the salmon and weight it with something weighing about 5 lbs. (2.2kg). Cans of food work well. Marinate in the fridge for 48-72 hours. (The longer the salmon is cured the more "cooked" it becomes.) Turn the adjoined salmon pieces over and baste with the accumulated juices every 12 hours.
2. To serve, remove the fish from the marinade, scrape away the flavourings and pat the fish dry. Cut into thin slices at a 45-degree angle. Gravlax makes a delicious appetizer or sandwich when served on rye bread and topped with thinly sliced onions, capers, dill and horseradish or sour cream.