



### **Tequila And Lime Cured Gravlax**

----For the dry cure: ----

1 1/2 pounds side of salmon (sushi grade)

unsliced, skin on

1 1/2 cups kosher salt

3 cups light brown sugar

----For the liquid cure----

3/4 cup Cuervo Gold tequila

1/2 cup fresh lime juice

zest of 1 lemon -- colored part of; peel - only

zest of 1 orange -- colored part of; peel - only

2 teaspoons whole coriander seeds

3 sprigs fresh dill -- with stems

3 sprigs fresh mint -- with stems

3 sprigs fresh basil -- with stems

Day One - The Dry Cure: Mix the salt and sugar together and reserve

1/3 of it for Day Two. Next to the salmon, place a plastic-wrapped

jelly roll pan and, forming a bed 1/4' thick along the length and width of the salmon, spread the cure. Turn the salmon over and lay it flesh side down on the cure. Scatter leftover cure along the sides and ends of the fish, and then pull the plastic up so it wraps around the fish securely and will capture extruding juices. Place a board or another pan on the fish and set 5 pounds of cans or other heavy objects on the board to weigh down the salmon. Refrigerate for 24

hours.

Day Two - The Liquid Cure: Pour the tequila and the lime juice into a

bowl and stir in the zests. Place the coriander seeds in a plastic bag, lay it on your work surface, and crush the seeds with a rolling pin or the bottom of a heavy pan; pour them into the bowl, then chop the herbs roughly and stir them in. Pour the tequila marinade into a second plastic-lined jelly roll pan, spreading the zests and herbs out so they are evenly distributed on what will be the length and width of the fish. Sprinkle the reserved dry cure over the liquid, again reserving a bit for the ends and sides. Remove the salmon from the refrigerator and lay it flesh side down on top of the cure, scattering the dry ingredients along the sides and ends of the fish. Wrap the plastic around it, replace the board and weights, and refrigerate for at least another two days and up to four.

Slice the salmon into thin, long, wide, handsome pieces, using smooth, long strokes with your very sharp, long knife, and that you leave the skin on the cutting board. Cut only as much as you plan to eat. Store the salmon in its cure, but it need not be kept weighted down. Cured salmon will keep for at least 10 days in the refrigerator.

