



New World Gravlax

This gravlax is a play on the traditional Scandinavian recipe. Thinly slice the finished salmon for canapés or layer it on warm grilled flatbread with a scattering of sliced sweet red onions, fresh salmon caviar and a dollop of good sour cream or crème fraîche. This salmon is also delicious used to make those wonderful old-fashioned tea sandwiches with fresh herb butter and thinly sliced cucumbers.

20 servings | **Active Time:** 30 minutes | **Total Time:** 2 days

Ingredients

- 1 3-pound Shrimp Connection Scottish salmon fillet skin on
- 1/4 cup kosher or sea salt
- 3 tablespoons sugar
- 1 tablespoon freshly grated lemon zest
- 2 teaspoons freshly ground pepper
- 2/3 cup chopped fresh herbs, including tarragon, parsley, chives, mint and cilantro
- 2/3 cup good-quality tequila to rebaste every chance you get.

Preparation

1. Use cheesecloth to line a pan just large enough to hold salmon, making sure there is a 2-inch overhang. Lay salmon on the cheesecloth, skin-side down.
2. Combine salt, sugar, lemon zest and pepper in a small bowl. Sprinkle the salt mixture evenly over the salmon. Scatter herbs on top. Wrap the salmon tightly with the cheesecloth. Brush the top of the cheesecloth with tequila, making sure the cloth is evenly moist. Place another baking pan or large plate on top of the salmon (it should be big enough to cover the salmon but small enough to fit inside the larger pan). Place 2 heavy cans inside the smaller pan (or on the plate) to weight it down. Refrigerate for 2 to 3 days to cure.
3. To serve, gently wipe the salt mixture off the salmon. Slice the salmon very thinly at an angle, leaving the skin behind.

Nutrition

Per 2-ounce serving : 121 Calories; 6 g Fat; 1 g Sat; 2 g Mono; 33 mg Cholesterol; 2 g Carbohydrates; 11 g Protein; 0 g Fiber; 371 mg Sodium; 217 mg Potassium

Exchanges: 2 lean meat

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