

Copper River Salmon Spruce Tip Gravlax

By Christa Hoover



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Ingredients

1 whole fresh Copper River sockeye salmon cut into 2 fillets, scales removed, skin on

1/3 C sea salt

2/3 C organic sugar

fresh cracked black pepper

1/2 C fresh or frozen spruce tips, chopped

1 oz. shot Aquavit or Gin (optional)

Instructions

Mix sea salt and organic sugar in a mixing bowl, add fresh cracked pepper to your preference.

Place sockeye fillets flesh side up on cling wrap or parchment paper on your counter. If you opt to use Aquavit or Gin on your gravlax, drizzle the shot over both fillets. Sprinkle half the mixture on each fillet, gently rubbing the cure mixture onto the fillets for full coverage. Sprinkle the chopped spruce tips over each fillet.

Sandwich the salmon fillets together and wrap in cling wrap saving all the liquid and bits that are on the cling wrap. Place the wrapped fillets into a baking or roasting pan. Place clean rocks or cling wrapped bricks on top of the fillets. Place into refrigerator.

Refrigerate for 3 days, opening the cling wrap twice a day to baste with the salt, sugar, Aquavit liquids that will seep out. Remove the cured gravlax from the cling wrap. Pat the fillets dry but do not rinse them. The cured salmon gravlax must be frozen for safe consumption. Vacuum pack or wrap well to prevent freezer burn. Freeze for 7 days at minus 4 degrees F.

Thaw, slice thinly on the diagonal and enjoy.

