

Blueberry Salmon Gravlax

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Ingredients

-1 fillet Copper River salmon, skin & pin bones removed

Curing Mixture

- $\frac{3}{4}$ cup sea salt or other non-iodized salt

- $\frac{3}{4}$ cup sugar

-1 $\frac{1}{2}$ tsp Liquid Smoke

-2 cups Alaska blueberries, fresh or frozen & thawed

-1 bunch of fresh cilantro

Instructions

-In a food processor, process all the curing ingredients with a few pulses

-Pour $\frac{1}{2}$ of the curing mixture in a 9"x13" pan
-Lay the skinless, boneless salmon on top of the cure making sure the bottom of the fillet is covered with cure mixture

-Top the salmon with the remaining cure and spread evenly to completely cover the fish

-Cover the top of the salmon with plastic wrap and weigh it down with a couple of foil covered bricks, canned food or other weight

-Place the pan in the refrigerator for 24-36 hours, turning the fish every 8-12 hours

-When the fish is cured it will be firm to the touch
-Remove from pan, wipe off extra cure and rinse with cold water

-Thinly slice gravlax diagonally and enjoy!



COPPER RIVER

Wild Alaska King, Sockeye & Coho

**According to FDA food safety guidelines raw seafood should be frozen at -4°F or below for 7 days prior to consumption*

www.CopperRiverSalmon.org