

Blueberry Salmon Gravlax

By Diane Wiese, FIV Martin Is.



photo by Kim Sunee

Blueberry Salmon Gravlax

Ingredients

- 1 fillet Copper River salmon, skin & pin bones removed
- 3/4 cup sea salt or other non-iodized salt
- 3/4 cup sugar
- 1 1/2 tsp Liquid Smoke
- 2 cups Alaska blueberries, fresh or frozen & thawed.
- 1 bunch of cilantro



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*

Instructions

- In a food processor fitted with a blade, process all the cure ingredients with a few pulses
- Using a 9x13 pan lay in a generous amount of heavy duty foil
- Pour in 1/2 of the curing mixture.
- Lay the skinless, boneless salmon on top of the cure making sure the bottom of the fillet is covered with cure
- Top the salmon with the remaining cure and spread evenly to completely cover the fish
- Cover the top of the salmon with Saran Wrap and weight it down with a couple foil covered bricks 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
- Remove from pan and wipe off extra cure and rinse with cold water
- Slice the Gravlax on the diagonal in thin slices and enjoy!

www.CopperRiverSalmon.org