

Blueberry Salmon Gravlax

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photo by Kim Sunee

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Ingredients

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

Curing Mixture

- ¾ cup sea salt or other non-iodized salt
- ¾ cup sugar
- 1 ½ 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 ½ 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
- 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 weight it down with a couple of 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 to the touch
- Remove from pan, wipe off extra cure and rinse with cold water
- Thinly slice gravlax diagonally and enjoy!

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



COPPER RIVER

Wild Alaska King, Sockeye & Coho

www.CopperRiverSalmon.org