

# Gravlax – Cured Salmon

## Ingredients

- ½ Cup - Salt
- ½ Cup - Sugar
- 2 Portions of [Fresh Sashimi Grade Salmon](#), 1-2Lb. size portions are recommended.
- Handful of Fresh Dill (Optional)
- Gallon Size Plastic Ziplock Bag
- Weight – Something heavy (like a book) to put on top of the fillets as they cure.



## Prep Time: 10 minutes | Cure Time: 3-5 Days

1. In a bowl, mix ½ cup of salt and ½ cup of sugar. Adjust the measurements of the salt and sugar depending on how much salmon you plan to cure, but make sure it is always a 50/50 mixture.
2. Evenly coat all the salt/sugar mixture on the salmon portions - don't be afraid to use a heavy hand. You should not be able to see the coloring of the salmon through the salt & sugar.
3. *Optional:* Finley chop up a handful of fresh dill and coat the salmon portions.
4. Grab your 2 salmon portions with the salt, sugar, and dill on top - put them on top of one another with the skin of the salmon on the outside.
5. Put the salmon in the gallon bag, seal it, and place the portion skin side down on the surface.
6. Place a weight on top of the salmon sitting in the Ziploc bag in the refrigerator – anything heavy (like a heavy cook book) will do.
7. After 24 hours, turn the whole bag with the portions in onto the other side. Reposition the weight on the other side once turned over. Leave for another 24 hours.
8. After the second 24-hour curing process is complete, repeat the flipping process every 12 hours so both portions cure evenly. The thicker the portions are, the longer it will take to cure.
9. After 3-4 days, depending on the thickness of the portions, the curing process should be complete. Thinly slice one of the portions with a sharp knife to taste if the curing process is finished – if does not taste cured enough, you can put the salmon back into the plastic bag to cure for longer (wait another 24 hours).
10. Once the salmon has finished curing, you can remove the skin.
11. Thinly slice the salmon to serve as is or place on top of a sliced baguette with honey-dill mustard.