

Gravlax and Dill Mustard Sauce

Gravlax

1/2 side of coho or spring salmon
50 g brown sugar
50 g coarse salt
15 g cracked black peppercorns
1 ounce vodka
1 bunch of dill



Method:

Prepare the salmon with skin on (feather bones and spine bones removed) and place in a pan where it can lie flat, skin side down. Mix sugar, salt, and peppercorns and spread evenly over salmon. Then spread the fresh dill, without the thick stalks, over the salmon. Finally sprinkle the vodka over the salmon and cover with saran wrap. Place a second pan of equal size on top of saran wrap. Finally top of with weight (two 100 oz cans work well) to put pressure on the salmon. Let sit in the fridge for approximately 18 to 24 hours. To serve scrape off the dill and slice thinly starting at the tail. Serve with dill mustard sauce.

Dill mustard sauce

25 ml Keens mustard
25 ml Regular dijon
50 ml Grainy Dijon
1 tablespoons chopped dill (from salmon)
25 ml of juice from salmon gravlax
75 ml canola oil appx
touch of lemon juice
Splash of Balsamic vinegar to taste (tangyness)

Method:

Put mustard, dill, and juice from salmon in a bowl. While whisking add the oil slowly so that the sauce thickens, when it has the right consistency season with lemon juice. Gravlax should be served with thin sliced onion rings and lemon and the sauce on the side.

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