

Gravlax

Ingredients

- 4 cups Kosher salt
- ¼ cup granulated sugar
- 2 Tbsp cracked white peppercorns
- 2 tsp juniper berries, crushed
- 2 pounds center-cut salmon filet (skin on)
- 3 bunches fresh dill
- 2 Tbsp gin

Preparation

1. Combine salt, sugar, peppercorns, and juniper in a bowl
2. Rub 1 cup of the mixture over salmon
3. Transfer salmon to a glass baking dish and cover with the remaining mixture
4. Scatter dill over the salmon and set aside at room temperature for 2½ hours
5. Cover with plastic wrap and refrigerate for 3-5 days
6. When ready to serve, remove plastic wrap and discard dill
7. Transfer the salmon to a cutting board and drizzle with the gin
8. Slice thinly on the diagonal and serve with garnishes of your choice

