

Gravlax on Baguette with Sour Cream

Ingredients:

1/3 cup salt
1/2 cup sugar
3 to 4 tsp crushed white peppercorns
3 to 4 lbs salmon, preferably the middle cut, skin on
Lots of fresh dill
Baguettes
Sour cream
Thinly sliced red onion

Directions:

Mix salt, sugar and pepper.
Rub the fish with the mixture.
Add dill.
Wrap in foil and put in a dish.
Refrigerate for 36 to 48 hours, with a light weight on top of the fish.
Turn the salmon several times.
Before serving, scrape off the dill and seasoning and cut into thin slices on the diagonal.
Cut baguette into ovals.
Add cream cheese.
Add salmon.
Add onion.