

Salad Niçoise w. Cured Sockeye Salmon (12 servings)



Ingredients:

Cured Sockeye Salmon – 1½ lbs

English Cucumber, halved, seeded and sliced – 1

Cherry Tomatoes, halved – 20

Small Red Potatoes, scrubbed and halved – 1 lb

Haricots Verts, halved – 1 bag

Mayonnaise – 8 tbsp

White Wine Vinegar – 4 tbsp

Lemon Juice – 5 tsp

Worcester Sauce – 3 tsp

Dijon Mustard – 3 tsp

Dried Dill – 2 tsp

Sea Salt – 1 tsp

Freshly cracked Black Pepper – 1 tsp

Mixed Greens – 8 oz

Preparation:

Place a large bowl of ice water next to the stove.

Add the potatoes to salted water in a large saucepan, bring the water to a boil and cook until tender when pierced with a small knife, 10 to 15 minutes.

Transfer the potatoes with a slotted spoon to the ice water.

Add green beans to the boiling water, cook until tender-crisp, 4 to 5 minutes.

Transfer the green beans with a slotted spoon to the ice water.

Transfer the potatoes and beans to a towel-lined baking sheet to drain.

Meanwhile, whisk mayonnaise, vinegar, lemon juice, Worcestershire sauce, mustard, dill and pepper in a large bowl.

Add the potatoes and green beans, salad greens, cucumber and tomatoes; toss gently to coat.

Divide the salad and the thinly sliced cured salmon (recipe below) between the plates.

Citrus-Cured Sockeye Salmon



Ingredients:

Kosher Salt – 5 oz

Granulated Sugar – ⅔ cup

Light Brown Sugar – ⅓ cup (packed)

Black Peppercorns – 1tsp, cracked

Coriander Seeds – 1 tsp

Fennel Seeds – 1 tsp

Crushed Red Pepper Flakes – ½ tsp

Sockeye Fillet – 1½ lbs

Finely Grated Lemon Zest – ½ tsp

Finely Grated Lime Zest – ½ tsp

Finely Grated Orange Zest – ½ tsp

Preparation:

Combine salt, granulated sugar, brown sugar, peppercorns, coriander seeds, fennel seeds, and red pepper flakes in a medium bowl.

Spread half of curing mix in the center of a foil-lined rimmed baking sheet roughly the same size as the fish.

Place fish, skin side down, on curing mixture.

Spread lemon zest, lime zest, and orange zest evenly over fish; cover with remaining curing mixture.

Bring edges of foil up and over salmon and crimp to enclose.

Place another baking sheet on top of salmon and weigh down with a heavy pot.

Chill, unwrapping and flipping fish halfway through, 24 hours.

Rinse fish and pat dry; place, skin side down, on a cutting board.

Using your longest, sharpest knife and wiping down blade with a moist towel between slices, cut flat on a diagonal ⅛" thick, leaving skin behind.

Salmon can be cured 3 days ahead. Cover tightly and chill.

Recipe by: The Saltry Restaurant, Halibut Cove, AK

I'll cure this fish at home and bring it in.