

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.