



MAINES

PAPER & FOOD SERVICE, INC.

Gravlax

Ingredients **Yield: 20 portions**

- 7 oz. Kosher Salt
- 1 # Dark Brown Sugar
- 3/4 oz. Cracked Black Peppercorns
- 3 oz. Fresh Dill, Chopped
- 2 oz. Lemon Juice
- 1 oz. Olive Oil
- 3/4 oz. Brandy
- 3 # Salmon Fillet

Preparation Instructions:

1. In a mixing bowl combine the salt, brown sugar, peppercorns, and dill to make the dry cure.
2. In another mixing bowl combine the lemon juice, olive oil and brandy. Place the salmon on a piece of cheesecloth and brush the liquid mixture on the salmon fillet.
3. Pack the dry cure evenly on the salmon fillet and wrap tightly.
4. Place the wrapped fillet in a pan, top with a second pan, and set a weight in the second pan. Refrigerate this assembly and let marinate for 3 days.
5. Unwrap the salmon and scrape off the cure.
6. Slice the salmon thinly on the bias to serve.

Ingredients		Maines Product Code #	Amount	
Kosher Salt	Morton	340657	7 oz.	
Dark Brown Sugar	Domino	380130	1 #	
Black Peppercorns	Culinary Secrets	345617	3/4 oz.	
Fresh Dill	Fresh	097262	3 oz.	
Lemon Juice	Katy's Kitchen	210498	2 oz.	
Olive Oil	Gem	370867	1 oz.	
Brandy	N/A	N/A	3/4 oz.	
Salmon Fillet	Jail Island	095700	3 #	