

Gravlax on a Crispy Baguette  
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*History of Gravlax*

*Gravlax (pronounced "grov-lox") is from the Swedish name for this dish. Norwegians call it gravlaks and the Danish refer to it as Gravad Laks. It means "buried salmon" and the name refers to the traditional method of preparation for this food: fresh salmon was heavy salted and buried in dry sand to ferment and cure.*

Recipe

1-1/2 fresh salmon filet (leave skin on) - (remove pin bones)  
3 tablespoons kosher salt  
3 tablespoons granulated sugar  
1-1/2 tablespoons course ground pepper  
1 bunch fresh dill

Check the salmon for bones by visual inspection and by touch. If you see any bones, place the salmon over an inverted bowl, remove bones with needle nose pliers or tweezers. Place the salmon on a large piece of plastic wrap (about three to four times the length of the filet) with the skin side down.



Put the salt, sugar, and black pepper into a bowl and mix until evenly distributed. Spoon the mixture onto the exposed salmon flesh, making sure to cover as much of the exposed areas as possible. Place the dill on top of the salmon. Do not chop up the dill. We'll be removing the dill later, so having large pieces makes it easier to work with. How much dill should you layer on? I say- the more dill the better.



Wrap the salmon, salt, dill side up, tightly, in the plastic wrap. Take a second sheet of plastic wrap and wrap again. Place the package in a baking dish or container. -- the container is there to catch the juices that will inevitable flow from the package during the curing. Place weight on top, put in the in the refrigerator for approx 2- 3 days, turn over daily



Slice thin with a very sharp knife



Well, let's eat. Serve on crackers, crusty bread or whatever comes to mind.  
Optional – make a sauce using drippings from fish, olive oil, Dijon mustard, touch of sour cream