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COMMENT

Smoked salmon worth the wait

By Lori Gysel & Gerry Kentner

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My mother-in-law, well, actually my step-mother-in-law was the one to introduce me to this homemade cured salmon.

We were invited to her home for dinner and she served it as an appetizer. It was so

Much more flavourful and far less salty than store-bought smoked salmon. When she gave me her recipe, I couldn't believe it was as easy as it sounds. Almost everyone in our family loves cured salmon as a matter of fact, I far prefer salmon sashimi or cured salmon to cooked salmon any day of the



What's Cookin

week. But the smoked salmon that you buy in the store is extremely expensive and often contains nitrates.

The only down side to this homecured version is that it is hard to slice super thin, unless of course you happen to own a meat slicer. If you d like it as thin as possible, you can freeze it for a short time (after you ve cured it and washed it, but before you put the fresh herbs back on.) This quick little freeze makes it easier to cut thin of course you also need a very sharp knife.

Have fun and keep cooking.

Cured Salmon

INGREDIENTS

One half side fresh salmon, skinless One half cup coarse kosher salt One half cup sugar One half cup brandy One half cup wine Three quarters cup chopped fresh dill (divided) One half cup chopped fresh chives

METHOD

- 1. Rinse salmon with cold water and pat dry.
- In a large storage container (that will hold the whole piece of salmon lying flat), mix the salt, sugar, brandy, wine and 1/2 cup chopped fresh dill.
- 3. Lay salmon in the brine. Flip the salmon around so that both sides have been coated.
- 4. Seal storage container and leave in the fridge for 4-5 days. After 2-3 days, flip salmon to other side and seal container again.



- 5. After 4-5 days, remove salmon from brine. Wash well with cold water and pat
- 6. Slice salmon very thin and mix with the remaining quarter cup dill and the
- 7. Serve with capers, lemon, diced red onion, cream cheese and fresh baguette slices.

