

Cold Smoked Gravlox

Thanks to the Bradley Smoker Forum

<http://www.north-america.bradleysmoker.com/recipe/smoked-gravlax/>

Ingredients:

- 2 one-pound center cut salmon fillets, skin on, pin bones removed
- ½ cup white sugar
- ¼ cup kosher salt (non-iodized)
- 1 Tbsp coriander seed, crushed
- 1 Tbsp white peppercorns, crushed
- ¼ cup aquavit or vodka
- 2 oz. chopped fresh dill (substitute - dried)

Recipe:

- Mix sugar, salt, coriander, pepper. Place fillets skin-side down on plastic wrap. Cover flesh side with spice mixture.
- Spread dill on top. Pour half of aquavit/vodka on each fillet.
- Place one fillet atop the other, thick part of one over thin part of other. Wrap tightly with plastic wrap. Wrap several layers. Place in glass pan. Place another glass pan on top. Weight with, say, a 6-pack of beverage.. Refrigerate.
- Every 12 hours, turn over. Keep weighted & refrigerated for 3 or 4 days.
- Unwrap fillets and rinse off. Pat dry. Allow to dry in refrigerator for a few hours.
- Cold smoke 40 minutes, vent almost closed.
- Age for a day or so in refrigerator before serving. Freeze for later use.
- To serve, slice thin, close to horizontal, cutting toward where fish head used to be.