

Gravad Lax

1½ lb. center cut fresh salmon, scaled but with skin on
2 tbsp. salt
4tsp.sugar
1 tsp. freshly ground black pepper
½ bunch fresh dill

Combine sugar, salt and pepper and rub all sides of fish. Place ⅓ of dill in bottom of small shallow baking dish. Place one piece of salmon, skin side down, on dill. Top with ⅓ dill, add other piece of salmon, skin side up, and add remaining dill. Cover salmon with plastic wrap and weighted down with a plate topped with a few cans of food. Refrigerate for at least 36 hours. Place skin side down on cutting board, scrape off dill, garnish with fresh dill and lemon wedge. Slice fish thinly on the slant away from the skin.

Complementary Sauce:

½ cup mustard
½ cup salad oil
⅓ cup sugar
¼ cup white wine vinegar
1tsp. sour scream
salt

Place in blender, cover and blend till smooth. Add ¼ cup chopped fresh dill and serve.

– Kayrene Gilbertsen