MORRIS INN
NOTRE DAME

COOKING SCHOOL

SALMON

- *4 lbs salmon filet, skin on, scales removed, pin bones pulled, King Salmon works best*
- *5 oz sea salt*
- *7 oz sugar*
- *8 juniper berries*
- *15 black peppercorn*
- *2 bay leaf*
- *4 cloves*
- *2 star anis*
- *1 bunch dill*

SAUCE

1/4 cup Dijon mustard

1/4 cup whole grain mustard

1/2 cup honey

1/2 vegetable oil

1/2 bunch dill

GRAVED LAX, CURED SALMON

Mix all ingredients for the sauce except the oil in a bowl then gradually add the oil

Place salmon skin side down into a rectangular container, grind all spices and mix with sugar and salt. Cover salmon with the mixture, cover with plastic wrap and place weight on the salmon. Let sit in refrigerator for 24 hours then turn filet over and return to fridge for another 24 hours. Remove all brine, rinse salmon and pat dry, coat with chopped dill then slice very thinly and serve with honey mustard dill sauce.

NOTES: