

Gravad Lax (Swedish Cured Salmon)

- 2-2 1/2 lbs salmon filet, with skin
- 4 Tablespoons salt
- 4 Tablespoons sugar
- 2 teaspoons freshly ground pepper
- 1 cup chopped fresh dill
- Large Ziploc bag

Cut the salmon in half so you have two rather equally-sized portions. Remove any bones; tweezers are a fine tool! Mix the salt, sugar, ground pepper, and dill. Cover one of the filets with the spice mixture and put the other filet on top. Place stacked filets in Ziploc and seal. Refrigerate with a weight atop the package. (Wine bottles work well!) Turn the filet bag every 8 hours. After 48 hours, pour out the "juice" to keep the fish from getting too salty. Serve in thin slices. (We enjoy it on toast or mini-bagels spread with cream cheese and topped with capers.)

Serve with Cooper-Garrod Chardonnay