

# RECIPE

FOR: Gravlax Salad

FROM THE KITCHEN OF: Cameron Hughes Wine

PREP TIME: \_\_\_\_\_ COOK TIME: \_\_\_\_\_ SERVES: 4-6 people

## INGREDIENTS:

6 cups coarse kosher salt

2 cups sugar

1/4 cup grated lemon zest

1/2 cup pine needles or rosemary

1/2 cup chopped parsley

2 tablespoons peppercorns, crushed

2 full sides of salmon

1 cup St. George Terroir Gin

fresh greens

segmented citrus

caperberries

olive oil

fresh dill (for garnish)





## **DIRECTIONS:**

1. In a large bowl combine the salt, sugar, lemon zest, pine, parsley, and peppercorns. Sprinkle  $\frac{1}{3}$  of the mixture onto a rimmed baking sheet spreading to create an even layer.
  2. Rinse the salmon, pat dry and place on top of the salt bed.
  3. Spread remaining salt mixture evenly over the salmon. Transfer to the refrigerator or to a very cool, dry place for 6 hours.
  4. Remove the salmon from the salt and use the gin to rinse it clean.
  5. Serve thinly sliced in a salad of fresh greens, segmented citrus, caperberries, and a splash of olive oil.
- Garnish with fresh dill.
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