

# 805 LIVING®

To make gravlax at home for use in the Gravlax Deviled Eggs (featured in the *Taste Food* department of the April print edition) by Rachel Haggstrom, executive chef of The Restaurant at Justin Vineyards & Winery ([justinwine.com](http://justinwine.com)) in Paso Robles or for any other use, try the following recipe from Haggstrom.

## **Gravlax**

*“Curing salmon is much easier than you might think,” says Haggstrom, who likes to play with different flavor profiles when she cures salmon. “It’s also very versatile and can be enjoyed with mustard sauce, on bagels or crackers, in salads, on avocado, and in sandwiches.” She emphasizes that salmon should cure for a minimum of 24 hours, longer if desired. “The curing time will vary depending on the thickness of the salmon and how soft or dry you want it to be,” she says. For example, she explains, a thick piece of salmon cured for 24 hours will still be raw in the center and should be eaten right away, while a thick piece of salmon cured for 48 hours will have a light cure and be dry on the outside and soft inside with a delicate flavor. A longer cure will increase the salinity and result in a dryer texture.*

*Chef’s note: “Alcohol is not necessary to cure salmon; however, I like to use Hendrick’s Gin for the botanicals, which add a floral element and depth of flavor.” Various alcoholic beverages, herbs, and dried spices can be used to flavor the salmon. “Try tequila and cilantro,” Haggstrom suggests, “or Szechuan peppercorns, ginger, cilantro, or rice wine.”*

Makes about 2 pounds

**2 cups kosher salt**

**1 cup sugar**

**1 cup dill, roughly chopped**

**¼ cup coriander seeds**

**2 tablespoons juniper berries**

**¼ cup pink or white peppercorns**

**½ cup Justin sauvignon blanc**

**2-3 pounds fresh, high-quality/sushi-grade salmon, skin on**

In a medium bowl, mix salt, sugar, dill, coriander seeds, juniper berries, and peppercorns. Add wine and combine to create a paste.

On a work surface, lay a piece of plastic wrap large enough accommodate salmon. Using half of salt mixture, form a rectangular bed on the plastic. Place salmon, skin-side down, on salt bed, and cover salmon with remainder of salt mixture, patting it onto fish. Wrap tightly with plastic wrap and place in a large resealable plastic bag. Place in the refrigerator with salmon skin-side down. Allow to cure for 24 hours.

After 24 hours, flip the salmon so the skin side is up. Cure in the refrigerator for 12 to 24 more hours.

Remove the salmon from plastic and rinse under cold water to wash off salt mixture. Slice thinly and serve.