



Grav Lox

Recipe by David Shriner-Cahn

Ingredients

3 lb. salmon filet
2 bunches fresh dill, washed not trimmed
1/4 cup kosher salt
1/3 cup sugar
2 tbsp white pepper

Chop dill, salt, and sugar in a food processor until well blended. Cut the salmon filet into two pieces. Place one piece of salmon filet at the bottom of a glass container that is approximately the size of the filet and at least 2 inches deep. Cover the first filet with the blended dill mixture. Place the second piece of salmon filet on top of the dill mixture. Cover the glass dish tightly with plastic wrap. Place a weight on top of the plastic wrap. Refrigerate for 5-7 days. Flip the fish every 24 hours, so that each filet is at the bottom of the dish for an equal amount of time. After 5-7 days, remove the brine. Wrap each filet tightly in plastic wrap. You can cut the filets into smaller pieces and freeze them.