

## Gravad salmon (or trout, for smaller servings)

<b>Serves</b>	6-8	8-12	20-30	(more if served plated)	
<b>Fish:</b>	2 lbs	3 lbs	8 lbs	<b>2 small, or 1 larger, filets</b>	} Either steelhead trout, arctic char or salmon, with skin.
	3 Bundles	4 Bundles	8 Bundles	<b>2 filets of equal size</b>	
				<b>Fresh Dill</b>	
<b>Spices:</b>	4 Tblsp	6 Tblsp	11 Tblsp	<b>Salt</b>	
	2 Tblsp	3 Tblsp	5 Tblsp	<b>Sugar</b>	
	1/2 tsp	3/4 tsp	2 tsp	<b>Pepper</b>	
<b>Sauce:</b>	1/2 cup	3/4 cup	1.5 cups	<b>Honey</b>	
	1/2 cup	3/4 cup	1.5 cups	<b>Dijon mustard</b>	
	1.5 tsp	2 tsp	2 Tblsp	<b>fresh ground pepper</b>	
	2 Tblsp	3 Tblsp	8 Tblsp	<b>finely chopped fresh dill (reserve from above)</b>	

Use a non-reactive (= plastic, glass or ceramic) tray or pan, large enough to hold the fish. In a pinch, construct one out of cardboard, and line with plastic garbage bags.

Rinse filets and pat dry. Sprinkle on both sides with spices, about 1/3 on skin side and balance on inside.

Tear stalks off the dill and rinse tops under running cold water. Shake off excess water. Then:

- 2 lbs Single filet: Layer 1/3 of dill in bottom of pan, place fish skin side down, cover with remaining dill.
- Two filets: Layer 1/4 of dill in bottom of pan, place 1 filet skin side down, layer 1/2 of the dill on meat side, top with 2nd filet, meat side down, and cover with remaining dill.
- 3 lbs same as above
- 8 lbs same as above

Place pan in the bottom of the fridge. To weigh down the fish, place 2 strong garbage bags with 2-3 gallons of cold water each and openings firmly tied on top. If you have the strength (or help), every 6-12 hours remove bags and spoon liquid from the bottom of the pan over the fish. Replace bags. This is not critical, but it does improve on the result.

- 2 lbs Cures in 24-36 hours
- 3 lbs Cures in 36-48 hours
- 8 lbs Cures in 48-72 hours

Mix all ingredients for the sauce, at least 6 hours before serving; I normally prepare the sauce at the same time as the fish. The sauce keeps for months; the fish should be enjoyed within 2-3 days.

To serve, remove filets from pan and scrape off the dill. Slice thinly (like smoked salmon), serve on fresh rye (unseeded) & drizzle with sauce.  
Optional: Garnish with a couple of sprigs of fresh dill.