

TenneYankee Gravlax Recipe

1 pound salmon fillet (you can skin it, but we don't bother, and our fish-loving pets are mighty happy about that)
1 cup Kosher (or 3/4 cup table) salt
1/2 cup light brown sugar
2 tablespoons ground fennel seed
1/4 cup chopped fresh tarragon (you can also use a teaspoon of dried tarragon, or skip it altogether; we much prefer fresh)

Make sure the salmon fillet is bone-free. You may have to pluck out strays with tweezers. Mix the salt, sugar, and fennel in a bowl, then spread about a third of the mixture in a baking dish big enough to hold the whole fillet. Lay the salmon in the dish skin side down. Sprinkle with the tarragon and the rest of the seasoning mixture. Cover the fish completely with plenty of plastic wrap. Place the plywood on top of it, and the weight on top of that. Refrigerate for 24 hours.

Remove the fish from its wrapping and scrape off any seasoning that hasn't been completely absorbed and discard the fresh tarragon. Before serving, you can rinse the fish if you like (we don't) and pat it dry with paper towels.

To serve, use a very sharp carving knife to slice the fish on the bias as thinly as possible. Serve it with toasted bagels, cream cheese, thinly sliced onion, lemon wedges, and a sprinkle of capers. It's also a tasty garnish for hard-boiled or deviled eggs, green salad, served alongside an omelet or scrambled eggs, in Eggs Benedict instead of Canadian ham, with latkes (potato pancakes) and sour cream, or all by itself as a quick and yummy snack. I'd have to think hard to imagine a way to eat gravlax that isn't wonderful. Well, maybe not with fudge brownies...but hey! Try it! You might like it!

Wrap leftovers tightly in plastic wrap and store in the refrigerator for up to 3 days. At our house, gravlax rarely lasts that long!

Recipe by Jean McMillan, a bonafide TenneYankee

