



Citrus Cured Salmon

INGREDIENTS

5 oz kosher salt (not table salt)	$\frac{2}{3}$ cup granulated sugar	$\frac{1}{3}$ cup (packed) light brown sugar
1 tsp white ground pepper	1 cup fresh dill; chopped	1 lb skin-on, sushi-grade salmon fillet
1 teaspoon lemon zest	1 teaspoon lime zest	1 teaspoon orange zest

DIRECTIONS

Combine salt, both sugars, pepper and dill in a medium bowl. Spread half of curing mix in the center of 2 overlapping pieces of plastic cling wrap in a container roughly the same size as the fish. Place fish, skin side down, on curing mixture. Spread lemon, lime and orange zest evenly over fish; cover with remaining curing mixture. Bring edges of plastic wrap up and over salmon and crimp tightly to enclose. Place a flat dish on top of salmon and weigh it down with several heavy cans or jars. Refrigerate for 12 hours. Turn salmon over (there will be liquid in your container), replace the weight and refrigerate for another 12-48 hours.

****Soft Cure (24 hrs): fish is very soft and lightly flavored. Medium Cure (36 hrs): surface is fairly firm and more salty, but still moist/not raw. Hard Cure (48 hrs) surface and insides are firm (like a soft jerky) and quite well seasoned.***

After your chosen curing time, rinse fish and pat dry; place, skin side down, on a cutting board. Using your longest, sharpest knife and wiping down blade with a moist towel between slices, cut on a diagonal $\frac{1}{8}$ "– $\frac{1}{4}$ " thick, leaving skin behind.