

Chef David Everett's
Blue Talon Bistro
FENNEL-CITRUS GRAVLAX®
a.k.a. House Cured Salmon
(serves 25-50)

Ingredients

1 ea.	Side of Fresh Salmon - skinned, pin bones out (2 -3 lbs.)
4 oz.	Granulated Sugar
6 oz.	Light Brown Sugar
6 oz.	Sea Salt
1 ea.	Fennel Bulb - sliced thin
1/4 c	Pernod
1/2 c.	Fennel Seeds - toasted
2 Tbsp.	Pepper Corns - cracked
2 tsp.	Lemon Zest
2 tsp.	Orange Zest
1 Tbsp	Coriander Seeds

Directions

In a mixing bowl combine the sugars and the salt and mix well. Spread half of the mixture over the bottom of a nonreactive pan just large enough to hold the salmon. Apply the Pernod to both sides of the fish, then place the salmon on the salt/sugar mixture in the pan. Cover with the remaining salt/sugar mixture. Place the thinly sliced fennel on top of the salt/sugar mixture, then top that with the citrus zest, the fennel & coriander seeds and the cracked pepper. Cover the fish and seasonings with plastic wrap.

Place a pan on top of the salmon and weight it down - 5 or 6 pounds should be sufficient. You can use canned goods or a brick. Allow the fish to cure for 24 hours in the refrigerator, then remove weight and plastic wrap and re-spread the curing mixture over the salmon evenly. Replace the wrap and the weight and allow to cure for another 24 hours.

The salmon should be firm to the touch when curing is complete. (You can continue the curing process for another 12-24 hours if the fish is still soft to the touch.) Once the curing is done, gently brush the curing mixture off of the fish and discard. Wipe the salmon with a damp towel to remove

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