

Gravlax with Sweet Mustard Sauce

Submitted by Carolyn Wilson

Gravlax

Ingredients

- two 3-lb salmon fillets, skin on, any pin bones removed
- 1/3 cup salt
- 2/3 cup sugar
- 1 Tbsp coarsely ground pepper
- 3 Tbsp finely chopped fresh dill
- 1 tsp dill seeds
- Sweet Mustard Sauce

Directions

1. Rinse the fillets in cold water and pat them dry with paper towels. Combine the salt and sugar and rub the flesh side of the fillet with the mixture. Place one fillet skin side down in a deep dish just big enough to hold the fillets. Scatter the pepper, dill seeds, and fresh dill over it. Place the other fillet, skin side up, on top. Cover the dish with plastic wrap and place a heavy weight such as a saucepan on top of the fish. Refrigerate for three to four days, turning fish every 12 hours, and basting it with the brine that accumulates in the dish.
2. To serve, discard the brining liquid and brush off the dill. Slice the fish into thin slices on the diagonal with a sharp thin knife. The flesh from the tail will be leaner than the flesh from the belly. Serve with mustard sauce.



Sweet Mustard Sauce

Makes 2 cups

Ingredients

- 6 Tbsp sweet, grainy mustard
- 2-3 Tbsp Dijon mustard
- 1 Tbsp sugar
- 1-2 Tbsp vinegar
- 1 cup vegetable oil
- 2-3 Tbsp freshly chopped dill

Directions

Combine the sweet, grainy mustard and add the Dijon in a medium bowl. Add the sugar and one Tbsp of the vinegar. Gradually add the oil whisking constantly. Adjust the flavors as needed, the sauce should be neither too sweet nor too acidic. Add a little water if sauce gets too thick. Stir in chopped dill. It will keep refrigerated 2-3 weeks.