

Maple Salmon Gravlax and Maple Gravlax Sauce

Recipe by Chef Daniel LaGarde, CEC, Executive Chef, Do More With Maple

DO MORE WITH
Maple

Makes 20-24 servings

INGREDIENTS:

1 ea salmon fillet with skin on/pin bones out	2 tablespoons crushed white pepper
1 cup maple sugar	1/3 cup brandy
1/2 cup kosher salt	1 bunch fresh dill

PREPARATION:

1. Chop the dill roughly.
2. Brush the salmon with brandy.
3. Mix together maple sugar, pepper and kosher salt to create a rub. Then, rub evenly over the salmon. The layer should be slightly thinner at the tail.
4. Cover with chopped dill.
5. Wrap the salmon in cheesecloth and place it in a perforated hotel pan set in a regular hotel pan. Top with a second hotel pan, and place 5 lbs weight.
6. Cure the salmon for 3 days under refrigeration.
7. After the 3rd day, scrape off the cure and slice thinly.



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SAUCE INGREDIENTS: (16 oz)

8 tablespoons yellow mustard	6 tablespoons sugar
2 teaspoons dry mustard	2 tablespoons salmon gravlax marinade
1 tablespoon Dijon mustard	3/4 cup sunflower oil
4 tablespoons maple vinegar	1 tablespoon chopped dill

PREPARATION:

1. Mix together mustards, sugar, vinegar and salmon Gravlax marinade.
2. Add oil slowly as if you are making mayonnaise.
3. Add chopped dill.
4. Serve with marinated salmon.