



FINCH + FENNEL

Classic Lox

PREP TIME: 20 Minutes

CURING TIME: 72 Hours

SERVINGS: 6

INGREDIENTS:

4 lb Salmon Fillet, preferably the thick belly section

½ c Granulated Sugar

1½ Tbsp F+F Provençal Herb Sea Salt

4 Tbsp Kosher Sea Salt

2 tsp Multi-color Peppercorns, coarsely ground

3 Juniper Berries

2 c Fresh Dill, finely chopped

Chili pepper flakes, optional



INSTRUCTIONS:

1. Cut the salmon in half across the fillet.
2. In a bowl, mix the sugar, F+F Provençal Herb Sea Salt, Kosher sea salt, peppercorns, juniper berries, dill, & chili pepper flakes, if using.
3. Place one half of the salmon, skin side down, onto a long sheet of plastic wrap. Cover the flesh of the salmon with the sugar, salt & pepper mix.
4. Place the second fillet, flesh side down, on top, to create a “salmon sandwich.” Wrap the fish pieces tightly in plastic wrap.
5. Put the “salmon sandwich” into a shallow baking dish, making sure the fish stands higher than the sides of the pan. Place a baking tray on top of the salmon, and weigh it down with a heavy object such as canned beans, rice bags, or heavy books (covered in plastic wrap to avoid passing on fish smells).
6. Put the fish into the refrigerator & leave it to cure for 3 to 4 days, turning the salmon twice a day, or at least once every day. If there is any accumulated liquid, pour it out & change the plastic wrap.
7. When ready to serve, remove the wrap, discard any liquid & wipe away most of the sugar, sea salt, and peppercorns, leaving a little on the edges for decoration.
8. Slice as desired: thin for bagels, thick if it's meant to be the main course.

Enjoy!

