



**Where Seattle Goes For Seafood**

*Presents*

**PEPPER VODKA CURED LOX SALMON**

**Yield-4 servings**

|         |  |
|---------|--|
| 12 oz   | Pepper Vodka Cured Salmon (sub recipe below) |
| ¼ oz    | Mache lettuce                                |
| 8 fl oz | Apple-Horseradish cream (sub recipe below)   |
| 12 each | Pumpernickel bread                           |

**Instructions:**

1. To assemble place the mache lettuce on the center of a plate then thinly slice the salmon down to the skin then remove the salmon without cutting through the skin.
2. Fan the 3 ounces or 5 slices of the salmon up against the lettuce.
3. Drizzle the Apple-Horseradish cream over the top of the salmon and serve with toasted pumpernickel bread and serve.

## **Pepper Vodka Cured Salmon**

### **Yields 3 lbs**

|         |   |
|---------|---|
| 4 lb    | Sockeye Salmon Fillet (skin on pin bones removed) |
| ½ cup   | Kosher Salt                                       |
| 4 Tbsp. | Sugar   |
| 2 Tbsp. | Black Pepper (course ground)                      |
| 3 Tbsp. | Lemon Zest  |
| ¼ cup   | Vodka (Absolut or Stoli)                          |
| ½ cup   | Chives (minced)                                   |
| ½ cup   | Parsley (minced)                                  |

### **Instructions:**

1. Combine the salt, sugar, lemon zest and black pepper.
2. Place the salmon side on a large enough piece of plastic wrap skin side down then Rub the salt mixture all over the top of the salmon evenly to cover.
3. Evenly drizzle the vodka over the salt mixture then top the fish with the chives and parsley.
4. Tightly wrap the plastic wrap completely around the salmon.
5. Place the wrapped salmon on a cookie sheet and then place another cookie sheet on top of the salmon and put some large cans or weights on top of the cookie sheet to apply pressure.
6. Let the salmon rest this way for 36 hours under refrigeration to cure.
7. After 36 hours the salmon is ready to slice thin.

## **Apple-Horseradish Cream**

### **Yield-1 ½ cups**

|         |                       |
|---------|-----------------------|
| 1 cup.  | Sour cream            |
| ¼ cup.  | Horseradish extra hot |
| 2 Tbsp. | Apple concentrate     |
| 1 tsp.  | Cider vinegar         |
| pinch   | Kosher salt           |

### **Instructions:**

1. Combine and blend together all the ingredients.
2. Place into a squeeze bottle and shake before use.