

# Beet-Cured Salmon Gravlax

Serves 25 on latkes or 8 on bagels

Salmon:

1/4 cup Cointreau

One 2-pound salmon fillet, with skin on

2 cups Kosher salt

2 cups sugar

2 small beets, peeled and grated (about 1 3/4 cups)

1 tbsp toasted fennel seeds, crushed with a mortar and pestle or a spice grinder

1 tbsp chopped fresh tarragon leaves

1 tsp freshly grated orange zest

1 tsp freshly ground black pepper

Cheesecloth, for wrapping, on piece about 3 feet long

Toasted bagels and cream cheese (optional)

Potato latkes (optional)

Horseradish Cream:

2/3 cup heavy whipping cream

2 1/2 tbsp grated horseradish root

1 tbsp lemon juice

3/4 tbsp white wine vinegar

1 tsp English mustard

1 tsp sugar

1 tsp salt

Salmon:

Place salmon on a baking sheet and rub the Cointreau over the salmon flesh.

Combine the salt, sugar, beets, fennel seeds, tarragon, orange zest, and pepper in a medium bowl.

Unfold the cheesecloth and lay it in a shallow pan large enough to hold the salmon, centering it so the edges are free to wrap over the fish. Spoon half the salt mixture into the pan, smoothing over the cheesecloth. Place the fish skin side down on top. Spoon the remaining salt mixture evenly over the fish, covering as much as possible.

Fold the cheesecloth edges up and over the fish. Pour the excess Cointreau from the salmon

over the wrapped fish. Place a heavy plate on top of the wrapped fish and refrigerate for 24-48 hours, turning fish over every 12 hours or so.

Remove the pan from the refrigerator. Unwrap the fish, brush aside the salt mixture, and lift the fish from the pan. Wash the fish under cold water to remove the remaining salt. Dry well with paper towels. Slice very thin, avoiding cutting through the skin. When the knife reaches the skin, gently tilt the knife along the skin and then remove the slice.

Serve with toasted bagels and cream cheese, or horseradish cream and latkes.

Horseradish Cream:

Beat cream until whipped, then add remaining ingredients. The vinegar and lemon with thick the cream, so don't over-beat.

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