

INGREDIENTS

Salmon – 1 side  
cleaned and dried

1 pound salt

1 pound sugar

1 cup chopped fresh dill

1/4 cup black pepper

ITEMS YOU NEED

Measuring cup

Mixing bowl

Foodservice plastic wrap

(2) 2 inch hotel pans

Towel to dry salmon



IN A RANDELL FX PRECISION REFRIGERATION SYSTEM

1

Fillet salmon, remove bones, wash and pat dry.

2

Mix salt, sugar, dill and pepper in a bowl.

3

Place a large sheet of plastic wrap on counter. Pour half of salt mixture onto the plastic wrap in the shape of the salmon fillet.

4

Place salmon skin down on salt mixture and cover with remainder of salt mixture.

5

Tightly wrap with more sheets of plastic wrap.

6

Place in 2 inch hotel pan with another 2 inch pan on top and add 3-5 pounds of weight, like a container of cooked tomatoes, to the top of second pan to press the fish lightly.

7

Place in FX refrigerated unit and let cure for a minimum of 48 hours and a maximum of 72 hours.

8

Slice thinly and serve.