

Gravadlax (Swedish Cured Salmon)

Yield: 9 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-swedish-gravlax-recipe>

Ingredients:

- 2/3 cup kosher salt
- 1/3 cup sugar
- 2 tablespoons white peppercorns coarsely ground
- 2 pounds skin on salmon fillet center-cut, pin bones removed
- 1/2 cup fronds minced dill, and tender stems
- 3 tablespoons aquavit unflavored, or vodka
- 1 lemon thinly sliced, for garnish, optional
- unsalted butter optional
- crispbread for serving, optional