

Homemade Salmon Lox

<http://userealbutter.com/2013/09/02/homemade-salmon-lox-recipe/>
from [SippitySup](#)

2 lbs. salmon filet (preferably wild), pin bones removed
2 tbsps vodka
1/2 cup kosher salt
1/4 cup sugar
2 fresh bay leaves, chopped
2 bunches fresh dill, minced (stems and all)
3 shallots, peeled and thinly sliced
1 tbsp black pepper, freshly cracked
1 tbsp fresh tarragon, minced
1 tbsp green peppercorns

Place the salmon skin-side down on plastic wrap in a large baking pan or dish. Sprinkle vodka over the salmon. Mix the salt and sugar together and cover the fish with the mixture. Mix the bay leaves, dill, shallots, black pepper, tarragon, and green peppercorns together in a medium bowl. Layer it over the salt mixture. Wrap the fish tightly in the plastic (use another sheet if you need to). Place something heavy on top of the fish like a heavy plate or baking dish (I used 3 ears of corn). Refrigerate the salmon for 48 hours. Check the fish every 12 hours or so and drain off any excess liquid. When the salmon is ready, unwrap it and remove the cure (the herbs and salt mix). Rinse the fish in cold water and pat it dry. Slice thin against the grain. Makes 2 pounds.