

# HANNA LANDGREN'S GRAVLAX

As expected, our Baltic Sea cruise with 46 members was absolutely epic. The incredible beauty of Copenhagen, the intensely interesting St. Petersburg, and the entertainment of Amsterdam made for a wonderful backdrop to the real adventure of friendship aboard the ship. To celebrate our visit to Scandinavia, we are offering a recipe from that region. This recipe happens to be from our Finish neighbor, Leif Vasström, who was sworn in as an American citizen, and as he says "beats anything store bought by a mile". Enjoy with our 2013 Reserve Chardonnay, aquavit or a cold beer.

## INGREDIENTS

### Gravlax

- Two 5 lb center-cut fresh salmon filets
- ½ cup sugar
- ½ cup salt
- handful crushed fresh black pepper
- 2 cups coarsely chopped dill

### Mustard Sauce

- 5 tbsp. Dijon mustard
- 3 tbsp. sugar
- 4 tbsp. vinegar
- 10 tbsp. oil
- 1 heaping tbsp. chopped dill

### Horseradish Sauce

- 2 heaping tbsp. prepared white horseradish with liquid thoroughly squeezed out
- 2 tbsp. powdered sugar
- 2 tbsp. dry mustard or Dijon
- 2 tbsp. white wine vinegar
- Salt and pepper to taste
- 1 cup heavy cream, whipped

## GRAVLAX PREPARATION

Remove any bones, wash, wipe the skin, and sprinkle pepper evenly over the filets. Combine the sugar and salt, mix well and coat the filets evenly with a thick layer. Sprinkle dill evenly on each side, and lay it in a pan or plate about 2 inches high. Be sure to keep tightly covered to prevent drying and the absorption of unwanted fridge "flavors".

Put a cutting board on top of the files and put any ½ gallon weight on top to press the filets together. Be sure to turn the two files every 12 hours, for 48-72 hours, as the salt and sugar mix will then distribute evenly. When done, get rid of the liquid and the dill and freeze whatever you think you will not use in the near future for up to 3-4 months.

Slice salmon thinly and garnish with fresh dill and serve with either or both sauces as condiments.

## MUSTARD SAUCE PREPARATION

Mix mustard with sugar and vinegar; add oil slowly, beating as you add. Stir in chopped dill.

## HORSERADISH SAUCE PREPARATION

Mix horseradish with sugar, mustard, vinegar, salt, and pepper. Gradually add to whipped cream. Chill sauce for several hours before serving. Add more horseradish if it seems too weak.

## SERVING SUGGESTIONS

Serve the gravlax on either black bread or on toast, preferably fried toast without the crust. Tiny toasts make for great bite size appetizers, and you can make some with horseradish and some with mustard sauce to alternate.