

Robin's Icebox Lox

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Source: My Jewish Learning at

http://www.myjewishlearning.com/culture/2/Food/american_jewish_cooking/making-lox.shtml

Preparation Time: 1 hour

Servings: 24



Description: For more help see

http://www.myjewishlearning.com/culture/2/Food/american_jewish_cooking/making-lox.shtml

Ingredients -

2 1/2 lbs filet Red
Salmon, boned and skin
on

Turbinado Sugar

Kosher Salt

Large glass casserole
dish

Weight

Categories:

Appetizers

Serving Ideas: Serve with
scrambled eggs or as a
Salmon Benedict. Also on
bagels with onion, tomato
and capers.

Directions:

Place the filets flesh side up in a casserole dish large enough to hold the filets. Cover each filet, flesh side, with sugar and salt.

Place one filet on top of the other, flesh to flesh. Cover with clear plastic and weigh down. (We use a 1" cement block that fits in the dish.) Place in the refrigerator for 2½ days. Remove from the refrigerator and turn the filets over, but they should still be flesh to flesh. Cover and return to the refrigerator for another 2½ days.

Remove from refrigerator and rinse clean. Slice thin strips with a very sharp carving knife. Keep refrigerated any left-overs.

You can change the flavor--make it Mexican with chili powder and limes; Greek with lemon and oregano; Israeli with zaatar... the possibilities are limitless!

Start to Finish Time: 120 hours