



# Irish Whiskey Cured Salmon

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Categories: Appetizers, Source: The Captain's Shack

Servings: 20

Description: An awesome lox recipe. Subtle hints of whiskey. Adapted from Irish Pub Food recipe book.

Preparation Time: 20 minutes

Start to Finish Time: 72 hours

## Ingredients

1 3/4 lbs Salmon fillet, skin on and pin bones removed  
2 T Irish Whiskey  
1/3 c Dark Brown Sugar, packed  
3 T coarse Celtic Sea Salt  
Irish Brown Soda Bread  
Fresh dill, Crème Fraîche, thinly sliced red onion, capers, all optional

## Directions

- 1) Line a rimmed baking sheet with plastic wrap. Rinse salmon and pat dry with paper towels. Arrange salmon, skin side down, on the prepared baking sheet. Brush with 1/2 of the whiskey.
- 2) Combine the brown sugar and salt in a small bowl. Rub mixture over the flesh of the salmon. Gently brush the remaining whiskey on the rub.
- 3) Wrap plastic wrap securely around the salmon. Top with another piece of the wrap. Completely seal the salmon in the wrap - no leaks!
- 4) Place a second baking sheet on top of the salmon. Place a heavy weight - we use a cast iron skillet - to weigh it down. Refrigerate the salmon for at least 48 hours or up to 72 hours. Do Not Disturb!
- 5) After 48 - 72 hours, remove the weight and top baking sheet. Unwrap the salmon (there might be liquid in the wrap. Discard the liquid.) and rinse under cold running water to remove the remaining salt mixture. Pat dry with paper towels.
- 6) Cut the salmon into very thin slices using a very sharp knife. Serve with bread and assorted toppings as listed above.
- 7) Refrigerate any leftovers up to 2 days.