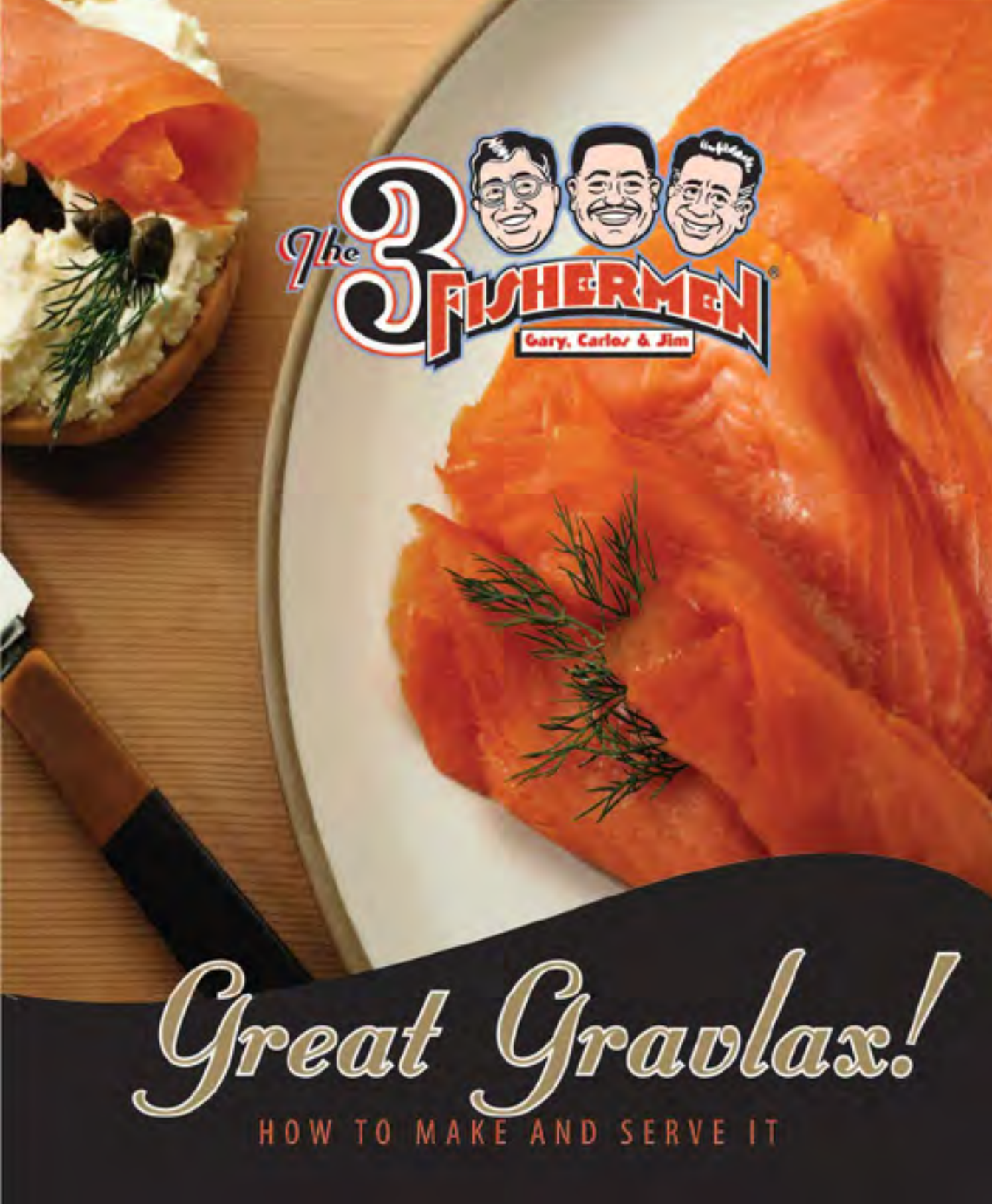

Great Gravlax!

HOW TO MAKE AND SERVE IT

Published by The 3 Fishermen
www.3fishermen.com

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Great Gravlax!

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Gayle Budke Sokol

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Introduction

Thank you for purchasing The 3 Fishermen's Gravlax Kit. You are very close to enjoying delicate slices of sumptuous salmon tossed with lemon juice, olive oil and other seasonings, served on leaves of Belgian endive, or simply on a bagel wih cream cheese, a slice of tomato and red onion.

Soon, you will be impressing family and friends, who won't believe it's homemade gravlax. They'll want to know how they, too, can make this mouth-watering salmon.

The gravlax kit idea was born during a Saturday lunch at a Los Angeles restaurant with three business colleagues. As they read the menu, the discussion turned to food, specifically salmon. One of the businessmen, also a gourmet cook, shared that he had, only weeks before, made gravlax and it tasted just like lox. Intrigued, his two colleagues asked him questions about its preparation. A light bulb went off in one of their heads: "If you can make gravlax at home using your own salmon purchased for less than $7 a pound, why would you spend $21 for a pound of gravlax from gourmet stores?" They all agreed he was on to something.

On that Saturday in April of 2000, The 3 Fishermen Company was born. The goal was to provide salmon lovers with everything they would need to make gravlax. All they would have to do is provide their own fresh salmon fillet!

The end result is a do-it-yourself gravlax kit for a reasonable price, a gravlax cookbook and a user-friendly website. Our next goal is to make gravlax as popular as apple pie!

The 3 Fishermen
Gary, Carlos and Jim

Acknowledgments

I have been eating salmon my entire life, too many years to admit to here. I have eaten salmon broiled, raw, baked, barbecued, fried, smoked, with sauces, without sauces and as lox. Everything changed when I was introduced to gravlax.

My husband, Fisherman Gary, decided to do something different with the salmon fillet I had just purchased at the market. Luckily, I had also picked up a tri tip roast, because Gary decided to make Gravlax and he informed me it was not going to be ready to eat for another 3 days! Not wanting to stifle his creativity in the kitchen, I tried to be enthusiastic.

Three short days later I tried it, and discovered gravlax had a clean, fresh taste. Gravlax resembled lox, but tasted even better. Gary began to make gravlax once a week. I started to substitute recipes calling for lox or smoked salmon with the gravlax. We introduced family, friends and colleagues to gravlax. As they enjoyed eating it, I enjoyed experimenting with new recipes and getting valuable feedback.

I have always enjoyed cooking ever since I was a little girl watching my grandmother in the kitchen. I relish the challenge of duplicating a meal I have eaten in a restaurant or seen on a cooking show. I voracioulsy collect cookbooks; when I enter a bookstore my first stop is the cookbook section. A few years ago when I remodeled my kitchen I had shelves built in to accommodate my growing cookbook collection. Naturally, I wanted to experiment with gravlax. As the number of recipes grew and my knowledge of gravlax too, I volunteered to write this cookbook.

There are a few terrific people I'd like to mention — real troopers who were eager to taste newly developed flavors of gravlax or sample various recipes. To all my friends and family, I thank you and I appreciate your honesty. A thank you to my teenage daughter, Lindsay, who was finally able to put a respectalbe amount of gravlax between a bagel and cream cheese. I'd like to thank Florence and Bill Sokol, and Cher and Jeff Bodner, who were not afraid to sample yet another experimental lunch or dinner on such short notice. I'd like to thank Pam Buckley, too, who I really do believe enjoyed her trips to pick up the gravlax flavor of the week.

Last but not least, I would like to thank the 3 Fishermen — Gary, Carlos and Jim — for giving me the freedom to choose the recipes and content for this book. Also for their encouragement to see it through to the end.

I found a story that captured the spirit of gravlax. The Swedish Festival of Walpurgis Night, celebrated on April 30, features revelers wearing delightful little hats with lyre emblems, bonfires on hilltops, singalongs and gravlax. In the old days, the Walpurgis Night bonfires were intended to scare off witches. Today, with very few witches, the celebration has become a merely tradition. It is a great excuse to burn things and eat gravlax.

I don't need an excuse to eat gravlax and you shouldn't either. In the end, one of the most important things I learned is, you don't have to be Scandinavian — or a fisherman — to love gravlax!

Enjoy!

Gayle Budke Sokol

Why Gravlax?

What is orange-red, soft and delicious? What is great for brunch, fabulous for dinner and a smash with family and friends as appetizers…

It's gravlax!

What is gravlax, you ask? It's the dry, cold-curing of raw salmon for several days with salt and spices to produce a refined texture and flavor that is a creative substitute for smoked salmon. Gravlax is very easy to prepare and much less expensive to serve than lox.

Salmon, Viking Style

This Scandinavian specialty of preparing salmon gets its name from the early practice of burying salmon in a hole filled with salt in the ground. The word *gravlax* comes from the Swedish word *grava*, to bury, and laks, salmon.

Long before there were refrigerators, cooks all over the world devised methods to preserve fish beyond the day it was caught. An ancient technique of preserving fish was to bury it in the sand above the high tide line.

The Vikings spent a lot of time fishing while out at sea. They preserved fish so they could eat it a month or more later. Their slaves boiled salt water to get fresh water, then they put the fish along with the salt in a barrel and placed the barrel in storage.

The Cure

Salt may be a complete preserving method or a preliminary curing step in other methods. As the fish sits in a strong brine or with a surface coating of dry salt for 3 full days (72 hours), a two-way

exchange takes place, with some moisture drawn out of the fish and some salt soaking in. Sugar acts in much the same way and sometimes replaces part of the salt in the cure.

This combination of reduced moisture and added salt inhibits the growth of spoilage bacteria, thus preserving the fish. Salt-cured fish can range from a moist and luscious gravlax to rock-hard salt cod that will keep for years. More than any other method, the gravlax cure preserves the clean, rich, fresh-from-the-sea flavor of salmon.

Gravlax is prized around the world. It is considered by a great many Scandinavians to be superior to the ever-popular smoked salmon. Gravlax can usually be found in gourmet markets or specialty fish markets for $21 a pound or more. However, you can easily cure salmon at home to make your own gravlax.

Scandinavian gravlax is traditionally made with dill. At The 3 Fishermen, we have the traditional dill, plus four other succulent flavors: lemon-pepper, New York style lox, smoked and teriyaki. The flavor of the salmon becomes sweetly concentrated with fragrant overtones of the various cures. The preparation will be the same regardless of which flavor you choose. They are all so easy to make and delicious to eat!

About Salmon

On any day of the year, almost any supermarket or fish market is likely to be offering some sort of salmon. The fish may be any of six or seven different species caught in the wild or raised on a fish farm. All will vary in size, flavor, fat content and season. It may be fresh or frozen.

The color and flavor of salmon are what make it such an outstanding fish to eat. The omega-3 fatty acids in salmon are what make it healthful. Omega-3 fatty acids found in fish oil play a role in the reduction of heart disease. The American Heart Association recommends eating fatty fish such as salmon, herring, mackerel and tuna as part of a diet low in saturated fat. These fish contain substantial amounts of omega-3 fatty acids, which protect the heart by lowering LDL ("bad" cholesterol) levels. Many doctors recommend eating at least two 3-ounce servings every week.

Salmon are anadromous fish, which means their life cycle includes phases in both fresh and salt water. They begin their lives as eggs laid on the gravelly bed of a river or creek. After hatching, the immature fish spends anywhere from a few weeks to two years in fresh water depending on the species. They migrate to the ocean where they spend one to four years constantly feeding and growing. Salmon then reach sexual maturity and return to the river of their birth to spawn and complete the cycle. Unlike Atlantic salmon, which can spawn several times and return to the ocean afterward, Pacific salmon make a single spawning in their lifetime.

Salmon farming in various cold water cities worldwide have revolutionized the world salmon market. Salmon farms have fresh water hatcheries and large floating pens in sheltered salt-water sites. They feed the salmon well until they grow to market size (4 to 10 pounds). As the farming has grown more efficient, the fish have become less expensive. It also means that reasonably priced salmon is available year round.

Recognizing quality salmon is easy when you know what to look for. Always purchase seafood from establishments that maintain high quality standards. Trust your senses — the nose knows! Let your eyes and nose be your guide. Fresh fish should have a fresh, mild "ocean breeze"

Did you know . . .

One of the distinguishing traits of all salmon is its orange-red meat. But this color is not intrinsic to the fish; it comes from its diet. Most crustaceans contain a natural pigment called astaxanthin. In the ocean phase of their life, wild salmon eat large quantities of small shrimp and their smaller relative called krill, and in the process accumulate astaxanthin in their flesh. Astaxanthin is the reason the shells of lobster, shrimp and crab turn bright red when cooked.

aroma. The flesh should appear moist rather than dry, firm rather than mushy. Its color should be rich and it should look almost translucent rather than opaque. The skin should have an iridescent sheen and should be clear of marks indicating rough handling. If the fish has scales on, check that the scales are undisturbed. A poorly handled or old fish will lose scales.

The best frozen fish is flash-frozen immediately after being caught and gutted. When purchasing, the fish should be solidly frozen with no discoloration or drying (freezer burn) on the surface. Packaging materials should not contain ice crystals. The fish should be thawed slowly at home on ice in the refrigerator over a period of 24 to 48 hours.

Salmon is often presented pre-cut in packages. Make sure the fillets are fresh and that packages are tightly wrapped. There should be no traces of burning or drying around the edges. There should be no air space between the fish and the wrapping material, and there should be no liquid in the package.

If you purchase fresh fish, handle it properly from the market to your home and refrigerate it promptly at or below 40°F until used. It should maintain that quality for 1 to 2 days. Ideally, the salmon should be eaten the same day you buy it.

When purchasing salmon for making gravlax, make sure you buy the freshest 2 to 2 $^{1}/_{2}$ pound fillet you can. Making gravlax is a curing technique, which means the salmon will not be cooked. There are several chefs who believe that the salmon should have been previously commercially frozen to avoid any risk of parasite infection. If you are at all concerned, you can freeze your fillet at 0°F for 48 hours. Slowly defrost your fillet in the refrigerator. Pregnant women and people with delicate immune systems should avoid eating any fish or seafood product that is not fully cooked.

Getting Started: Making Gravlax

All you need to make gravlax is the salmon fillet. Everything else is in your 3 Fishermen Gravlax Kit!

2 two-and-a-half pound salmon fillets

1 gravlax spice packet
2 trays
1 gravlax bag
1 pair of plastic gloves

} *all part of your 3 Fishermen Gravlax Kit*

3 six-ounce soup cans (or other similarly heavy objects to act as weights in curing the salmon)

Remove any bones from the fish with tweezers or needle-nose pliers. Leaving the skin on makes it easier to cut the gravlax later on. Wearing the food preparation gloves, rinse the fillet with cold water and pat dry with a paper towel. Spread 1 tablespoon of the gravlax spice mix on the bottom of one of the white trays. Lay the salmon fillet on the spices, skin side down. Sprinkle the remaining contents of the gravlax spice packet on top of the fillet. Completely and thoroughly coat the fillet, covering all exposed areas.

Slide the tray into the plastic bag. Place the second tray and soup cans (or any heavy objects, like bricks) on top of the fillet in the bag and refrigerate for 3 days, turning the salmon over approximately every 12 hours. (To turn the salmon, slide the tray out of the bag, turn the fillet over, then slide the salmon back into the bag; do NOT drain the accumulating liquid. Replace the weights and put the salmon back into the refrigerator.)

The transition from salmon fillet to gravlax is complete after 3 full days (72 hours), at which time the fillet will have shrunken a little, darkened a bit and acquired a shine to the flesh.

After three full days, use the gloves to remove the fillet from the tray. Pat it dry with paper towels, and discard the liquid as well as the trays, gloves and bag. To save the gravlax fillet for later use, wrap it in plastic and store it in the refrigerator.

When you're ready to serve your homemade gravlax, set the fillet skin-side down on a cutting board. Using a long, thin, very sharp knife, slice the fillet in 1/8-inch slices made at a 45-degree angle (not straight up and down). As you reach the salmon skin, turn the slice over the knife blade as if turning a page of a book to separate the slice from the skin. Continue slicing on the angle, leaving each finished slice turned over the previous one. This cutting technique can be used to slice any amount needed.

Sliced gravlax will keep in the refrigerator for up to 7 days. Wrap the sliced or unsliced gravlax in plastic and store it in the coldest section of your refrigerator.

For variation, you can use the above basic gravlax recipe to cure other firm-fleshed fish, such as mahi mahi, red snapper, halibut and bass.

Now What?

You have just made approximately 2 pounds of gravlax and now you're wondering what to do with it. Worry not, there are many creative ways to serve cured salmon. You can begin by following the recipes in this book. The next step is using your own imagination. Be creative! Substitute gravlax in some of your own recipes, perhaps replacing the tuna in Grandma's casserole. The recipes in this book are meant to serve as a springboard, inspiring your own experimentation.

When our development team has perfected a new and exciting flavor, our test kitchen has substituted the latest flavor in our recipes and each has met with success. You, too, can use any flavor of gravlax in any of the recipes according to your taste. You may find that you prefer one over another. I think smoke flavored gravlax is just as delectable in pasta as it is in an omelet.

Categorizing the recipes proved to be difficult. As you will see, there are many appetizers that, if accompanied with a green salad, can be served as lunch, brunch or a light dinner. During the winter, a bowl of your favorite hot vegetable soup and a gravlax roll makes for a great dinner.

Just remember that serving gravlax for a Saturday night dinner party will require some planning ahead. You will need to begin gravlax curing on the Tuesday before the party. The gravlax will be ready by Friday. That will give you plenty of time to prepare the recipe well before serving time.

Gravlax can be eaten for breakfast, lunch, dinner or as a snack. We have yet to discover a dessert that would complement the flavor of gravlax. Just give us some time though, gravlax pie may not be far behind!

Appetizers

Cucumber with Gravlax Mousse

Cucumbers complement the fresh flavor of the gravlax. For fun, cut the cucumber slices 1/2-inch thick and use a small melon scooper to remove a small amount of cucumber without breaking through to the other side. Fill the center with the gravlax mousse.

8 ounces cream cheese, at room temperature

2 ounces gravlax, coarsely chopped

2 teaspoons lemon juice

3 tablespoons heavy cream

white pepper to taste

2 seedless English cucumbers

watercress leaf as garnish (optional)

Combine the cream cheese, gravlax, lemon juice and white pepper in the food processor and blend until the mixture is smooth. Chill at least 30 minutes.

Cut the cucumber crosswise into approximately 20 slices, each slightly less than 1/4-inch thick. Cucumbers can also be peeled, striated with fork tines or cut into decorative shapes using cookie cutters.

Soften the mousse with a wooden spoon and put it in a pastry bag with a leaf tip. A small plastic bag can be substituted for the pastry bag by cutting a small opening in the corner. Pipe mousse on top of each cucumber slice and garnish with small watercress leaf. Assemble appetizers no more than an hour before serving

Makes 40 cucumber rounds

Elegant Gravlax Appetizers

If you prefer capers, use them as a substitute for the caviar. This makes a lovely presentation.

6 large slices brown bread, crusts removed

4 ounces cream cheese

4 ounces gravlax, sliced and cut into 24 pieces

2 tablespoons lemon juice

1 small red onion, sliced and pushed out into rings

2 ounces black caviar or lumpfish roe

1 lemon, cut into wedges

6 parsley sprigs for garnish

Place the bread slices on a wooden board. Using a sharp knife, cut each slice into 4 diamond shapes.

Spread each shape with cream cheese, then cover each with a piece of gravlax. Sprinkle a little lemon juice over the gravlax and top with an onion ring. Place a little caviar or lumpfish roe in the center of each onion ring.

Place the appetizers on a decorative serving dish. Garnish with the parsley and lemon wedges and serve at once.

Makes 24 appetizers

Creamy Gravlax Spreads

Here are two deliciously creamy pink spreads that are wonderful to serve on bread rounds, mini bagels or a hollowed out loaf of French bread. Fill the loaf with the spread and slice for an appetizer.

Dill Spread

3/4 teaspoon dry dill

3/4 cup sour cream

1 tablespoon white horseradish

1 tablespoon mayonnaise

6 ounces gravlax, shreadded

1/4 cup chopped green onions

In a small bowl, mix the dill, sour cream, horseradish and mayonnaise. Stir in the gravlax and green onions. Refrigerate overnight or up to 2 days.

Makes 1 1/4 cup

Lemon Spread

8 ounces cream cheese, room temperature

1/4 cup heavy or whipping cream

1 green onion, thinly sliced

1 teaspoon fresh lemon juice

dash Tabasco sauce

4 ounces gravlax, gently shredded

2 tablespoons red salmon caviar (optional)

In a small bowl, gently mix the cream cheese and cream. Stir in the green onions, lemon juice and Tabasco sauce. Genthly fold in the gravlax and caviar until well combined, but do not overmix.

Makes 2 cups

Gravlax and Fennel Quesadillas

A crispy tortilla oozing with cheese, fennel and gravlax. Friends will be surprised at how savory fennel can be!

1 tablespoon butter

1 medium fennel bulb, thinly sliced

1/3 cup jack cheese, shredded

1/4 cup gravlax, diced

2 large flour tortillas

salt and pepper to taste

sour cream or salsa (optional)

In a medium skillet over medium heat add butter and slices of fennel. Sauté until fennel begins to caramelize, about 8 minutes. Add gravlax and continue sautéing until just heated. Take off heat and set aside.

In a large non-stick skillet over medium heat, place 1 flour tortilla. Sprinkle the fennel and gravlax mixture and the jack cheese on the tortilla. Top with a second tortilla. Heat for about 4 minutes or until tortilla begins to brown. Using a spatula, flip the tortilla over. Heat second side until lightly browned. Slide onto large serving plate or cutting board. Slice into wedges. Serve hot. Can be served topped with sour cream or salsa.

Recipe can be doubled or tripled for a party.

Makes 8 appetizers

Gravlax Cheeseball

Place the gravlax cheeseball on a serving tray surrounded by your favorite crackers and fresh vegetables and wait for the compliments to roll in!

6 ounces gravlax, coarsely chopped

8 ounces cream cheese

1 teaspoon horseradish

2 tablespoons onion, finely minced

2 tablespoons fresh lemon juice

1 cup pecans, toasted and crushed

2 tablespoons parsley, chopped

Using a fork, combine gravlax with cream cheese in a large mixing bowl. Add horseradish, onions, lemon juice and mix until smooth and consistent. Using plastic wrap, form mixture into a ball and chill for 2 to 3 hours.

Combine the pecans and parsley in a mixing bowl and roll the ball in it until evenly coated. Place on a serving tray surrounded by your favorite crackers and fresh vegetables.

Serves 8-10, as an appetizer

Gravlax Cheesecake

This is an imaginative appetizer. Not your mama's cheesecake!

12 ounces cream cheese, softened

1/2 pound gravlax

3 eggs

1/2 shallot, minced

2 tablespoons heavy cream

1 1/2 teaspoons lemon juice

pinch white pepper

2 tablespoons granulated sugar

Yogurt sauce:

1/2 cup plain yogurt

1/4 cup sour cream

1 tablespoon lemon juice

pinch white pepper

1/4 cup chives, minced

1 red and 1 yellow pepper, diced

Preheat oven to 350°F. In mixing bowl, whip cream cheese until very soft. In food processor, purée gravlax to paste; add eggs one at a time, then the shallot. Place gravlax mixture in bowl; mix in cream, lemon juice, pepper and sugar. Blend well. Fold into whipped cream cheese. Pour into buttered 7- or 8-inch springform pan. Place filled pan in larger baking pan and surround smaller pan with 1 inch of hot water. Bake 25 to 30 minutes, or until knife inserted off-center comes out clean. Remove pan from water and cool to room temperature, about 1 hour. Chill at least 2 hours.

While cheesecake is chilling, make the sauce. In a medium bowl, combine yogurt, sour cream, lemon juice, salt, white pepper, chives and green onions. Chill 2 hours. To serve, cut cheesecake into 6 wedges. Spread sauce on 6 plates, placing a wedge on each. Garnish with peppers.

Serves 6

Gravlax Croquettes

Crispy on the outside, creamy on the inside, these croquettes are absolutely marvelous.

12 ounces cream cheese, room temperature

6 ounces gravlax, thinly sliced and chopped

2 tablespoons fresh dill, chopped

1/4 teaspoon white pepper

1/2 teaspoon Tabasco sauce

1/2 cup all-purpose flour

1 large egg, beaten

2 cups fresh white bread crumbs

peanut oil (for deep-frying)

lemon wedges

Blend cream cheese and gravlax in food processor until almost smooth, with small gravlax bits remaining. Mix in dill, white pepper and Tabasco sauce. Drop gravlax mixture by generous tablespoonfuls onto large baking sheet. Refrigerate until firm, about 30 minutes.

Place flour in small bowl. Dip 1 mound of refrigerated gravlax mixture into flour, coating completely (shake off excess). Using your hands, roll mixture into a ball. Dip ball into beaten egg, then bread crumbs, coating completely. Return to baking sheet. Repeat with remaining gravlax mixture, flour, egg and bread crumbs. Cover and refrigerate croquettes until cold, up to 6 hours before serving. Add enough peanut oil to heavy large saucepan to reach a depth of 3 inches. Heat to 350°F. Working in batches, fry croquettes until golden brown, about 2 minutes. Using tongs, transfer croquettes to paper towels; drain. Serve warm with lemon wedges.

Makes about 2 dozen

Gravlax-filled Belgian Endive

A pungent appetizer, the Belgian endive provides an elegant way to present gravlax.

6 ounces gravlax, coarsely chopped

2 tablespoons olive oil

1 tablespoon lemon juice

2 tablespoons chives, chopped

1/4 teaspoon white pepper

4 Belgian endives

horseradish

cream cheese

tiny lemon wedges (optional)

Mix gravlax with olive oil, lemon juice, chives and white pepper. Cover and refrigerate until flavors blend, about 1 hour.

Remove 6 to 8 outer leaves from each of the Belgian endives and refrigerate.

When ready to serve, spoon a portion of the filling onto each endive leaf. Add a dollop of cream cheese, horseradish and a tiny wedge of lemon. Arrange on a platter and serve.

Makes about 2 1/2 dozen appetizers

Did you know . . .

The Belgian or French endive, also called witloof chicory, is a close relative of the curly endive and escarole but does not resemble those salad greens. Belgian endive has many crisp leaves that are dovetailed tightly together into a shape resembling an oversized bullet, about 6 inches long and 1 1/2 inches thick. The vegetable is grown underground to deprive it of chlorophyll-producing sunlight in order to preserve its creamy whiteness. This labor-intensive cultivation process makes the Belgian endive one of the more expensive vegetables.

Gravlax Pizza

I know what you're thinking — gravlax pizza? Well I say, what cookbook would be complete without a pizza recipe?!

1 10-ounce purchased fully baked pizza crust

4 ounces cream cheese, room temperature

1/4 cup red onion, minced

1 tablespoon fresh dill, chopped

2 teaspoons grated lemon peel

1 teaspoon prepared white horseradish

4-6 ounces gravlax, thinly sliced

Preheat oven to 450°F. Place pizza crust on baking sheet. Bake until crisp at edges, about 13 minutes. Transfer crust to rack and cool to lukewarm.

In a small bowl, blend cream cheese with onions, dill, lemon peel and horseradish. Spread cheese topping over crust, leaving 1-inch border. Top with gravlax. Slice pizza and transfer to platter.

Serves 6

Gravlax Quiche

For a simpler recipe, you can use the pre-made pie crust found in the refrigerated section of your market.

Crust:

1 1/2 cups flour

1 teaspoon salt

1/2 cup shortening

2 tablespoons water

Mix ingredients together into a ball, chill for 30 minutes, then roll out and place in a greased 9-inch pie plate.

Filling:

1/4 pound gravlax, thinly sliced

1/4 cup green onions, chopped

1/4 cup cream cheese, softened

3 eggs

1/4 cup sour cream

1/4 cup half & half

1/4 cup shredded parmesan cheese

Place parsley and green onion on unbaked pie crust. Spread gravlax and cream cheese evenly over the parsley and green onions. Mix the eggs, sour cream and half & half in a small bowl. Pour mixture over ingredients in pie plate. Sprinkle the shredded parmesan cheese over the top. Bake 45 minutes at 350°F.

Serves 8

Gravlax Rolls

Using frozen bread dough makes preparing these rolls so easy. Serve rolls with a salad and you have a light, pleasant dinner on a warm summer night.

6-8 ounces gravlax, thinly sliced

1 loaf frozen prepared bread dough

1 egg, beaten

1/4 cup green onion, chopped

freshly ground pepper

After thawing, roll out the prepared dough into a 9-inch circle. Cover the top with the strips of gravlax. Sprinkle with green onions and pepper. Cut the circle into wedge-shaped pieces and roll each one tightly, beginning at the outside edge. Brush the roll with the beaten egg and bake at 425°F for about 15 minutes, or until golden. Serve hot.

Serves 6-8

Gravlax Roses

The gravlax should be very thinly sliced to form the roses. The chervil leaf adds the finishing touch to these aromatic appetizers.

1 cup sour cream

1 tablespoon lemon zest

1 teaspoon fresh lemon juice

whole wheat bread, 35 slices dense

1 pound gravlax, thinly sliced

fresh chervil leaves, as garnish

In a small bowl, combine the sour cream, lemon zest and lemon juice. Season with salt and pepper to taste. Cover and refrigerate.

Cut the bread into 35 rounds using a 1 1/2-inch biscuit cutter. Toast until golden brown on both sides. Roll up gravlax slices and fan out to resemble rose petals. Place a dollop of the lemon sour cream sauce on each toast round. Top with a rosette. Garnish with a chervil leaf. Serve immediately.

Makes 35 appetizers

Gravlax, Sour Cream & Caviar Mold

This gravlax mold can be prepared the day before. When you want to serve it, just unmold it.

1 tablespoon unflavored gelatin (1 envelope)

1/4 cup cold water

1/2 cup heavy cream

8 ounces cream cheese

1 cup sour cream

1 tablespoon Worcestershire sauce

dash Tabasco sauce

2 tablespoons chopped chives

1 teaspoon lemon juice

1 teaspoon chopped parsley

1 tablespoon horseradish

1/4 pound gravlax, coarsely chopped

4 ounces red salmon caviar

Soak the gelatin in cold water. Add the heavy cream. Combine the cream cheese and sour cream in a food processor or electric mixer. Add the gelatin mixture, Worcestershire sauce, Tabasco, chives, lemon juice, parsley and horseradish to the cream cheese mixture and combine well. Blend in the gravlax and the caviar.

Rinse a 1-quart mold with cold water. Dry mold, then rub some vegetable oil inside. Fill with the mixture and chill, covered with plastic wrap, at least 12 hours.

When ready to serve, insert a sharp knife around the mold, wrap the mold with a damp towel, place a plate on top, flip the plate and unmold. Serve with sliced black bread.

Serves 8

Gravlax Stuffed Eggs

These will be a hit at your next get-together. No more plain old deviled eggs.

6 hard boiled large eggs, peeled

3 ounces gravlax, thinly sliced

2 ounces (about 3 tablespoons) cream cheese, softened

2 tablespoons sour cream

1 teaspoon fresh lemon juice

2 tablespoons fresh dill, minced

dill sprigs for garnish

Cut a paper-thin slice off both ends of eggs (so they will stand and not roll), and halve eggs horizontally. In a small food processor blend egg yolks, gravlax, cream cheese, sour cream, lemon juice, salt and pepper to taste until smooth. Add dill and process until mixture is just combined. Transfer filling to pastry bag fitted with a large leaf or other decorative tip. You can also fill a medium size plastic storage bag with the mixture and make a small hole in the corner.

Just before serving, pipe the filling into egg whites, creating a slight mound. Garnish stuffed eggs with dill sprigs.

Makes 12 stuffed eggs.

Gravlax Sushi

Gravlax slices served on molded, vinegar-soaked sushi rice can't be beat! Friends will not believe you made it yourself. The extra work it takes to make the sushi rice is well worth it, but it will last only 24 hours covered in the refrigerator.

1 1/2 cups short grained rice (Calrose rice works well)

2 1/2 cups water

1/3 cup Marukan brand seasoned rice vinegar

Wasabi (Japanese horseradish) (comes powdered and must be mixed with equal parts tepid water, and allowed to stand for about 10 minutes before use; wasabi paste can be bought in tubes or the fresh root can be grated)

12 thin slices gravlax cut in half

soy sauce for dipping

Place rice in colander and wash using cold water until it runs clear. Let it drain for 1 hour. Place rice in a pot with a close fitting lid and add the water. Cover and bring the water to a boil over medium heat. Boil over medium heat for 5 minutes while tightly covered. Reduce heat to low, stir once, and cook for an additional 10 minutes, or until all the water has been absorbed.

Remove from heat. Take off lid, spread a clean kitchen towel over the top of the pot, replace the lid and let it stand for 10 minutes. Empty rice into a large, non-metallic, low-sided bowl (I use a large ceramic pasta bowl). Spread the rice over the bottom of the bowl using a large wooden spoon. Slowly pour the seasoned rice vinegar over the rice while you mix the rice, keeping it in constant motion. Continue mixing the rice while you have a helper fan the rice using a fan or a piece of cardboard for about 10 minutes until the rice comes to room temperature.

The rice will have become glossy and sticky. Transfer it to smaller bowl and cover with the kitchen towel until you are ready to use it. You can place the covered bowl in your refrigerator until ready to use.

Prepare your wasabi and gravlax.

To assemble, have all your ingredients ready. Prepare a finger bowl — in a small bowl, add some water and a dash of seasoned rice vinegar. Dip your fingers in the water bowl, grab a heaping tablespoon of rice and begin to shape into a small oval. Take a very small amount of wasabi with one of your fingers and put some on the rice. Top the rice with a slice of gravlax. Reshape the rice as necessary. Continue making the gravlax sushi pieces until all the rice is used. Cover your sushi with plastic and refrigerate until serving, up to 4 hours.

To serve, place soy sauce in a small bowl on the same serving tray as the sushi. Allow guests to dip sushi, gravlax side down, into the sauce.

Makes 24 or more sushi pieces

Great Gravlax Sauces

There is nothing so simple as delicately sliced gravlax on a cracker or bread round with a dollop of cream cheese, topped with a teaspoon of lemon-caper or mustard sauce, and garnished with little sprigs of dill.

Lemon-Caper Mayonnaise

1/2 cup mayonnaise

2 tablespoons fresh lemon juice

1 1/2 tablespoons tiny (nonpareil) capers or large chopped capers

1 tablespoon chopped fresh dill or 1/2 teaspoon dried

dash cayenne pepper

In a small bowl, combine all ingredients. Blend well. Cover and refrigerate until serving time.

Mustard Dill Sauce

4 tablespoons Dijon mustard

1 teaspoon dry mustard

3 tablespoons sugar

2 tablespoons white vinegar

1/3 cup light vegetable oil

1 small bunch fresh dill, finely chopped

Combine the mustards, sugar and vinegar in a bowl or small food processor. Add the oil drop by drop until mixture is thick. Stir in dill. Refrigerate until ready to use.

Potatoes Stuffed With Gravlax

These appetizers can be served with chilled Champagne or dry Martinis for a special occasion. The great thing is, you can make the potatoes and gravlax mixture the day before you want to serve. Just cover each separately and refrigerate.

12 baby red potatoes

1 tablespoon olive oil

3 1/2 ounces gravlax, finely chopped

2 tablespoons sour cream

2 teaspoons minced red onion

1 teaspoon drained capers

1/2 teaspoon prepared white horseradish

1/2 ounce thinly sliced gravlax, cut into 24 squares

additional drained capers

Preheat oven to 400°F. Cut potatoes in half crosswise. Mix oil in bowl. Place cut side down on large, heavy baking sheet. Bake potatoes until just tender, about 25 minutes. Cool completely.

Mix finely chopped gravlax, sour cream, onion, capers and horseradish in small bowl. Season with pepper.

Cut thin slice off round end of each potato so that the potatoes will stand upright. Turn potatoes over. Using a melon scooper or small spoon, carve out some of the center of each potato. Spoon 1 heaping teaspoon filling into each. Garnish each with a gravlax square and capers. This can be prepared 2 hours ahead. Cover and refrigerate.

Makes 24 appetizers

Brunch

Gravlax Mustard Bagel Sandwich

Serve this sandwich with a fruit salad for a delicious brunch.

2 tablespoons honey mustard

1 tablespoon Dijon mustard

1 tablespoon fresh dill (packed), finely chopped

1 teaspoon white wine vinegar

2 onion or poppy seed bagels, cut horizontally in half

6 tablespoons soft cream cheese

8 thin slices gravlax

2 teaspoons capers, drained (optional)

2 thin slices red onion (optional)

Mix the mustards, dill and vinegar in a small bowl. Lightly toast bagels. Spread 3 tablespoons cream cheese over each bottom half. Cover each with half of the gravlax. Spoon 1 tablespoon of the mustard sauce over each. Top with capers and onions, if desired. Cover with bagel tops. Cut in half and serve immediately.

Makes 2

Gravlax Potato Quiche

This quiche is perfect for a quick Sunday brunch.

6 ounces gravlax, chopped

1 9-inch pie crust

3 large potatoes, thinly sliced

2 eggs

1/2 cup milk

1 cup cottage cheese

1 tablespoon fresh dill, chopped

salt and pepper to taste

Layer potato slices in pie crust, then add gravlax. In a bowl, mix eggs, milk, cottage cheese and dill until blended. Pour mixture carefully over pie. Bake at 325ºF for 25 to 30 minutes, or until knife blade comes out clean. Serve at room temperature or chilled.

Serves 6

Gravlax Strata with Dill

Make this strata for stress-free entertaining. This dish can be made the night before and placed in the oven right before your guests arrive.

6 slices thick bread (egg bread works well)

5 ounces gravlax, thinly sliced

1 cup red or green onion, chopped

4 ounces cream cheese, cut into cubes

4 cups 1-inch square bread cubes

6 eggs

2 cups milk

2 tablespoons fresh dill

salt and pepper

Arrange bread slices in a 13x9-inch baking pan. Place gravlax in a single layer over bread. Distribute chopped onion over gravlax. Dot with cream cheese cubes. Top with bread cubes.

In blender, whisk together eggs, milk, dill, salt and pepper. Pour egg mixture over strata, moistening all bread cubes. Cover and refrigerate for 4 hours or overnight.

Bake in a 350-degree oven for 35 to 40 minutes, or until puffy and golden. Serve immediately.

Serves 6

Gravlax with Sour Cream and Caper Sauce

This is a simple but elegant cold dish. Dip your favorite raw vegetables in this creamy sauce.

1 16-ounce container sour cream (you may use reduced fat)

1/8 cup red onion, finely chopped

1/4 cup capers, drained

2 tablespoons fresh Italian parsley

1 teaspoon ground black pepper

1 whole fillet of pre-sliced gravlax, about 2 pounds

2 16-ounce loaves cocktail rye and/or pumpernickel bread

fresh Italian parsley sprigs for garnish

Did you know . . .

Capers are the unopened flower buds of Capparis rupestris, a small bush that grows wild in Mediterranean countries. The buds are dried and pickled in vinegar. The flavor develops after pickling because an organic acid called capric acid is produced. The best capers are tiny non-pareilles from the south of France. To store capers, keep them covered in the vinegar they were packed in. An open bottle of capers can be stored a month or two in the refrigerator.

Mix sour cream, onion, capers, chopped parsley and pepper in medium bowl. Season to taste with salt. Cover and refrigerate. Sauce can be made 1 day ahead.

Place gravlax on a large platter. Arrange bread slices around gravlax. Garnish with parsley sprigs and serve with sauce.

Serves 12-14

Gravlax-Stuffed Tomatoes

These stuffed tomatoes are bound to be one of you favorite brunches. And you can use any grated cheese you have in the refrigerator.

1 pound gravlax, coarsely chopped

1 egg, beaten

6 large tomatoes

dash pepper and salt

1 cup cooked rice

3/4 cup grated cheese

1 tablespoon melted butter

1/4 cup dry bread crumbs

Wash the tomatoes, removing stem ends and centers. Sprinkle with salt. Combine rice, cheese, egg and gravlax, and season to taste with pepper. Fill the tomatoes with this mixture and place in a well-greased,10x6x2-inch baking dish. Add the melted butter to the bread crumbs, mix and sprinkle over the top of the tomatoes. Bake in a moderate oven at 350ºF, about 25 to 30 minutes or until the tomatoes are tender. Serve on crisp lettuce leaves.

Serves 6

Open-Faced Gravlax Omelet

Broiling this omelet after adding the cheese makes this a dish everyone will love.

2 tablespoons (1/4 stick) butter

1/2 cup onion, finely chopped

6 eggs, beaten to blend

2 green onions, sliced

2 ounces cream cheese, cut into small pieces

2 ounces gravlax, chopped

1/3 cup mozzarella, grated

1 ounce caviar (optional)

Preheat broiler. Melt 1 tablespoon butter in heavy, large skillet over medium-high heat. Add onion and sauté until translucent, about 4 minutes. Transfer onion to small bowl. Melt remaining 1 tablespoon butter in same skillet. Add eggs to skillet and season with pepper. Cook until edges of omelet are set, about 1 minute. Lift edges of omelet and tilt skillet, allowing uncooked eggs to flow under cooked edges. Continue cooking until eggs are almost set, about 2 minutes. Sprinkle sautéed onions, green onions, cream cheese, gravlax and mozzarella over omelet. Broil until mozzarella melts, about 3 minutes. Cut omelet into wedges and top with caviar.

Serves 4

Potato-Parsnip Pancakes with Gravlax

These crispy pancakes take a little extra effort, but they're absolutely worth it. They are topped with a smooth sour cream sauce and slices of gravlax.

6 tablespoons sour cream

2 tablespoons prepared white horseradish

2 tablespoons fresh parsley, chopped

3/4 pound russet potatoes, peeled

1/2 pound parsnips, peeled

1/2 onion, finely chopped

3 tablespoons chives, chopped

2 large eggs, beaten

4 tablespoons vegetable oil

12 thin slices of gravlax

In a small bowl, mix together sour cream, horseradish and 1 tablespoon of parsley. Cover and chill.

Preheat oven to 250 degrees. Coarsely grate potatoes and parsnips, and put into a medium bowl. Mix in onion, 2 tablespoons chives, remaining parsley and beaten eggs. Season with salt and pepper.

Divide potato mixture into four equal portions. Heat 1 tablespoon of the oil in a medium non-stick skillet over medium heat. Add 1 potato portion to skillet; flatten to 5-inch round. Cook until golden brown, about 5 minutes. Using a spatula, turn pancake over and cook until brown on the other side and cooked through, about 5 minutes. Transfer to an ovenproof dish and place in the oven to keep warm. Repeat with the remaining 3 portions, adding 1 tablespoon oil to skillet for each pancake.

To serve, place each pancake on a plate. Arrange 3 gravlax slices on top of each pancake. Top each with a dollop of the sour cream mixture. Sprinkle with remaining chives and serve immediately.

Makes 4

Scrambled Eggs with Gravlax

Adding potatoes, mushrooms or tomatoes can only enhance these eggs.

8 large eggs

1 1/2 tablespoons chopped fresh dill or chives

1/4 teaspoon pepper

1 tablespoon butter

3/4 cup thinly sliced onion (such as Vidalia)

3 ounces gravlax, coarsely chopped

2 tablespoons cream cheese

sour cream (optional)

In a medium bowl, whisk eggs, 1 tablespoon dill, pepper and salt (if desired) to blend. Melt 1 tablespoon butter in medium non-stick skillet over medium-high heat. Add onion and sauté until it begins to soften and darken, about 3 minutes. Stir in gravlax. Add egg mixture; reduce heat to medium and stir until eggs are barely set, about 2 minutes. Dot eggs with bits of cream cheese; continue cooking until eggs are set and cheese melts, about 2 minutes. Transfer to platter. Top with a dollop of sour cream, if desired. Sprinkle with remaining 1/2 tablespoon dill.

Serves 4

Swiss Gravlax Omelet

You won't realize how simple it is to make a great omelet until you try these.

2 ounces gravlax, coarsely chopped

3 eggs

2 tablespoons milk

1/8 teaspoon pepper

1 tablespoon butter

1/4 cup shredded Swiss cheese

sour cream (optional)

In a small bowl, blend eggs, milk and pepper. In a 10-inch skillet, melt butter over medium heat. Pour eggs into skillet. Cook until eggs are set, about 5 minutes. Sprinkle gravlax and cheese over one half of the omelet. With spatula, carefully fold other half over filling. Cook until cheese melts, 1 to 2 minutes. Slide onto plate and serve with a dollop of sour cream.

Serves 2

Entrees

Angel Hair Pasta with Gravlax

In the time it takes to cook the pasta, you will already have dinner on the table.

12 ounces angel hair pasta

1 cup whipping cream

1 cup milk

1/2 cup fresh dill, chopped

1/2 cup green onion, chopped

3 tablespoons drained capers

2 teaspoons grated lemon peel

8 ounces gravlax, thinly sliced, cut into thin strips

Cook pasta in large pot of boiling salted water until just tender but still firm to bite. Drain well; return to same pot.

Combine cream, milk, dill, onion, capers and lemon peel in heavy small saucepan. Bring to boil over medium-high heat, then remove from heat. Add sauce to pasta; toss to coat. Add gravlax and toss to combine. Season with salt and pepper, if desired, and serve.

Serves 4

Chilled Penne with Asparagus

This is perfect for dinner on a warm summer night.

Dressing:

6 tablespoons mayonnaise

1 1/2 tablespoons Dijon mustard

1 1/2 tablespoons sour cream

1 tablespoon chopped fresh tarragon

1 tablespoon fresh lemon juice

1 tablespoon poppy seeds

salt and pepper to taste

2 cups penne pasta

1 1/2 pounds asparagus, tough ends trimmed, cut into 1-inch pieces

1/2 cup thinly sliced green onions

4 ounces gravlax, cut into 1/2-inch pieces

Wisk dressing ingredients in medium bowl. Season with salt and pepper. Refrigerate covered.

Cook pasta in large pot of boiling water until almost tender, but still firm to bite. Add asparagus and cook until crisp-tender, about 2 minutes. Drain, reserving 1/4 cup cooking liquid. Rinse with cold water until pasta and asparagus are cold. Drain well. Transfer pasta and asparagus to large bowl. Add green onions and gravlax. Mix reserved cooking liquid into dressing. Add to bowl; toss to blend. Season with salt and pepper. Chill at least an hour, and up to 6 hours.

Serves 4

Fettuccine with Gravlax and Asparagus

The combination of gravlax and asparagus in a lemon cream sauce is delectable.

1 pound asparagus

2 large shallots

2 lemons

1/4 pound gravlax, sliced

1 pound fettuccine

3 tablespoons unsalted butter

3/4 cup heavy cream

Trim asparagus and diagonally cut into 1/4-inch thick slices. Finely chop shallots. Finely grate enough lemon zest to measure 1 1/2 teaspoons and squeeze enough juice to measure 3 tablespoons. Cut gravlax into 1/2-inch strips.

Cook asparagus in boiling water until crisp-tender, about 3 minutes. With a slotted spoon, transfer the asparagus to a bowl with ice water to stop the cooking. Reserve water in pot over low heat. Drain asparagus and set aside some asparagus tips for garnish.

In a deep, 12-inch, heavy skillet, cook shallots in butter with salt and pepper to taste over moderately low heat, stirring until softened, about 5 minutes. Stir in cream and zest and simmer, stirring occasionally, until slightly thickened, about 10 minutes. Stir in 2 tablespoons lemon juice and remove skillet from heat.

Return water in pot to a boil. Cook pasta in boiling water, stirring occasionally, until al dente. Ladle out and reserve 1 cup pasta water. Drain pasta in colander and add to sauce with asparagus, 1/2 cup pasta water, three-fourths of the gravlax, remaining lemon juice, and salt and pepper to taste. Heat mixture over low heat, gently tossing (and adding more pasta water if mixture becomes dry), until heated through.

Serve pasta garnished with reserved asparagus tips and remaining gravlax.

Serves 4

Gravlax Club

This is a tasty sandwich and a clever way to get kids to eat their veggies. Vegetable cream cheese spread can be made the day before.

Vegetable Cream Cheese Spread:

3 ounce package cream cheese, softened

1 small zucchini, seeded and very finely chopped (about 2/3 cup)

1 small carrot, very finely chopped (about 1/3 cup)

1 small red sweet pepper, seeded and very finely chopped (about 1/3 cup)

2 tablespoons chives, chopped

Stir all ingredients together in a small mixing bowl. Cover tightly with plastic wrap and refrigerate until needed.

12 slices sourdough bread

2 tablespoons sour cream

6-8 ounces thinly sliced gravlax

1 1/2 cups loosely packed spinach leaves

1 medium cucumber, thinly sliced

Spread 4 slices of bread with half of the sour cream. Arrange gravlax on sour cream. Add spinach. Spread 4 more bread slices with vegetable cream cheese spread. Set on top of spinach layer, spread side up. Arrange cucumber on top. Spread 4 more slices with remaining sour cream. Stack on cucumber layer, sour cream side down. Secure each sandwich with toothpicks. Cut into quarters.

Makes 4 sandwiches

Grilled Gravlax

Yes, you can grill gravlax. Top it off with a pat of ginger butter or horseradish cream, serve with simple boiled pototoes and a salad… heavenly!

2 pounds gravlax, cut into 1/2-inch thick slices

vegetable oil

ginger butter (see recipe opposite)

horseradish cream (see recipe opposite)

Brush both sides of each slice gravlax lightly with vegetable oil and grill over medium-high barbecue 2 minutes per side. Just before removing from grill, place a small piece of ginger butter on each slice of gravlax. Place gravlax on plate with a dollop of horseradish cream.

Ginger Butter:

1/4 pound unsalted butter, softened

2 tablespoons grated fresh ginger

Beat the butter and ginger together in a bowl. Place the ginger butter on a piece of wax paper in the shape of a long thin finger. Roll up the wax paper and chill.

Horseradish Cream:

1 cup heavy cream

2-3 tablespoons bottled horseradish, squeezed dry

salt and freshly ground pepper

fresh lemon juice.

Whip the cream until it is stiff and fold the horseradish into it. Season with salt and freshly ground pepper and a dash of lemon juice. Chill for 10 minutes to mingle the flavors.

Serves 6-8

Pasta with Cilantro, Peas and Gravlax

This great tasting pasta dish is easy to prepare and boasts a little "kick" from a jalapeño pepper.

Sauce:

3 large garlic cloves, peeled

1 jalapeño pepper, seeded

3 cups chopped fresh cilantro

1 cup whipping cream

2 teaspoons fresh lime juice

12 ounces bow-tie pasta

1 10-ounce package frozen petite peas, thawed or 1 1/2 pounds fresh peas, shelled

1/4 pound sliced gravlax, cut into strips

1/4 cup chopped fresh chives

With processor running, drop garlic and pepper through feed tube; chop finely. Add cream and blend until thick, using on/off turns. Add lime juice. Season sauce with salt and pepper.

Cook pasta in large pot of boiling, salted water until just tender but still firm to bite; add fresh peas and boil 2 minutes. Do not precook frozen peas. Drain pasta and peas. Return to same pot. Mix in sauce and thawed frozen peas. Add gravlax and chives.

Serves 4

Spicy Gravlax Corncakes

These corncakes are as satisfying to look at as they are to eat. They are sure to be a hit at your next dinner party.

1/4 cup plus 2 tablespoons yellow cornmeal

3 tablespoons all-purpose flour

1/4 teaspoon baking soda

1/4 teaspoon salt

1 large egg, beaten lightly

1/4 cup plus 2 tablespoons buttermilk

3 tablespoons cream cheese, softened

1/2 cup fresh corn (cut from one ear) or frozen corn, thawed

3 tablespoons chives, finely chopped

9 large peperoncini (pickled Tuscan peppers), drained, seeded and finely chopped, about 1/4 cup

2 ounces finely chopped gravlax, about 1/3 cup

2 tablespoons vegetable oil

sour cream, chopped red onion and lemon slices as accompaniments, if desired

In a small bowl, whisk together cornmeal, flour, baking soda and salt. In a large bowl, whisk together egg, buttermilk and cream cheese. Chop half of the corn coarsely and stir into buttermilk mixture with remaining corn, chives, peperoncini, gravlax and cornmeal mixture until just combined.

In large, non-stick skillet, heat oil over moderately high heat until hot but not smoking. Working in batches, drop batter by 1/4-cup measures onto skillet. Spread batter slightly to form 3 1/2 to 4-inch cakes and cook 2 to 3 minutes on each side, or until golden brown. Drain corncakes on paper towels. Transfer corncakes to a heatproof platter and keep warm. Serve with sour cream, chopped red onion and lemon slices.

Serves 2 (makes about 6 corncakes)

Stir-fried Gravlax

Who says you can't stir-fry gravlax? Serve with vegetables over rice for a delightful dinner.

6 ounces gravlax, cut into bite-size pieces

1 small onion, cut in half, then in 1/4-inch slices

1 teaspoon fresh ginger, minced

1 teaspoon vegetable oil

3 cups chopped Chinese greens (baby bok choy, sui choy, mustard greens, etc.)

1 teaspoon soy sauce

1 teaspoon water

1 teaspoon honey

1 teaspoon sesame oil

1 tablespoon toasted sesame seeds

Heat vegetable oil in a non-stick pan. Add onion and minced ginger, and fry 30 seconds. Add greens and stir-fry until leaves turn bright green, about 2 minutes. Add gravlax, soy sauce, water, honey and sesame oil, and cook until gravlax is heated through. Transfer to a warm serving platter, sprinkle with sesame seeds, and serve.

Makes 4 servings

To Order…

Visit the 3 Fishermen website to order additional gravlax kits and spice packs:

www.3fishermen.com

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