

# Gunpowder Cured Salmon

A rich and smoky cured salmon, enhanced with the deep flavors of Gunpowder tea. Perfect for a sophisticated appetizer or a gourmet brunch.

**Prep Time:** 20 minutes

**Cook Time:** 48 hours (curing time)

2 lb salmon fillet, skin on  
1 C kosher salt  
1 C brown sugar  
2 T pink curing salt

1/4 C Gunpowder Tea, finely ground  
1/4 C fresh thyme, chopped  
1 med red onion, thinly sliced

**Prepare the curing mixture** Combine kosher salt, brown sugar, pink curing salt, ground Gunpowder Tea, fresh thyme, and red onion in a bowl.

**Cure the salmon** Place a large piece of plastic wrap on a baking sheet. Spread half of the curing mixture on the plastic wrap. Place the salmon fillet on top, skin side down. Cover the salmon with the remaining curing mixture, ensuring it is evenly coated.

**Wrap and refrigerate** Tightly wrap the salmon in the plastic wrap. Place a second baking sheet on top and weigh it down with cans or a heavy skillet. Refrigerate for 48 hours, turning the salmon over after 24 hours.

**Rinse and dry** After 48 hours, unwrap the salmon and rinse off the curing mixture under cold water. Pat the salmon dry with paper towels.

**Slice and serve** Thinly slice the cured salmon with a sharp knife. Serve with crackers, bagels, or as part of a charcuterie board.