

# Black Jasmine Song Tea Cured Halibut

**Prep Time:** 20 minutes

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

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

1/4 C Black Jasmine Song Tea, finely ground  
1/4 C fresh mint, chopped  
2 lg lemons, zested and juiced

**Prepare the curing mixture** Combine kosher salt, sugar, pink curing salt, ground Black Jasmine Song Tea, fresh mint, lemon zest, and lemon juice in a bowl.

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

**Wrap and refrigerate** Tightly wrap the halibut 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 halibut over after 24 hours.

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

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