

Citrus-Cured Candied Salmon

1 lb salmon fillet, skin on	1 † lemon zest
1/4 C lemon juice	1 † orange zest
1/4 C orange juice	1 † pink curing salt (sodium nitrite)
1/2 C brewed orange tea, cooled	1/2 † kosher salt
1/4 C honey	1/2 † black pepper
2 T brown sugar	1/4 † ground ginger
1 T soy sauce	

PREPARE THE CURE:

In a bowl, combine the lemon juice, orange juice, brewed orange tea, honey, brown sugar, soy sauce, lemon zest, orange zest, pink curing salt, kosher salt, black pepper, and ground ginger. Mix well until the honey and sugar are dissolved.

MARINATE THE SALMON:

Place the salmon fillet in a shallow dish or a resealable plastic bag. Pour the cure mixture over the salmon, ensuring it is well coated. Seal the bag or cover the dish and refrigerate for 24-48 hours, turning occasionally to ensure even curing.

DRY THE SALMON:

After curing, remove the salmon from the marinade and pat it dry with paper towels. Place the salmon on a wire rack set over a baking sheet and let it air dry in the refrigerator for another 12-24 hours. This helps develop the chewy texture and allows the flavors to concentrate.

SERVE:

Once the salmon has dried, it should have a firm, chewy texture similar to candied salmon. Slice into strips or bite-sized pieces and enjoy as a snack, appetizer, or part of a charcuterie board.