

Citrus Lox Recipe

1 lb fresh salmon fillet, skin removed
1/4 C kosher salt
1/4 C granulated sugar
Zest of 1 lemon
Zest of 1 orange

Zest of 1 lime
1 T crushed black peppercorns
1 T Pineapple Upside-Down Cake tea leaves
Fresh dill (optional)

PREPARE THE CURE: In a bowl, mix the kosher salt, sugar, lemon zest, orange zest, lime zest, crushed black peppercorns, and Pineapple Upside-Down Cake tea leaves.

CURE THE SALMON: Place the salmon fillet in a large resealable plastic bag. Add the cure mixture to the bag, ensuring it coats the salmon evenly. If using, add a few sprigs of fresh dill.

SEAL AND REFRIGERATE: Seal the bag, removing as much air as possible. Place the bag on a baking sheet to catch any potential leaks. Weigh it down with something heavy, like cans or a cast-iron skillet.

CURE TIME: Refrigerate the salmon for 24-48 hours, depending on how strong you want the cure to be. Turn the bag over halfway through the curing time to ensure even curing.

RINSE AND DRY: After curing, remove the salmon from the bag and rinse off the cure mixture under cold water. Pat the salmon dry with paper towels.

SLICE AND SERVE: Using a sharp knife, slice the salmon thinly at an angle. Serve your citrus lox on bagels with cream cheese, capers, red onions, or any of your favorite toppings.