

## **Vodka-Cured Irish Salmon with Horseradish Mayonnaise**

- 2 1/4 lb salmon fillet
- 1/4 c sea salt
- 1/4 c sugar (I used 1/4 c of maple syrup)
- 1 orange, juiced and rind, sliced
- 3 oz vodka
- 1/4 c fresh dill, stalks and leaves separated, leaves chopped
- 1 T white peppercorns (or black ones)

Place salmon in a deep dish as small as possible to sit flat. Mix salt and sugar and sprinkle over salmon, with peppercorns and orange rind. Add vodka, orange juice and dill stalks. Cover with plastic wrap and refrigerate overnight.

Prior to serving, lift salmon out of marinade, reserving the marinade in the dish. Rinse off the salmon in cold water. Dry with paper towel. Sample a slice from both the thicker and the thinner ends to test for flavour. If required, slice and return to marinade for an hour to allow flavours to permeate. Rinse in cold water and dry with paper towel.

Cover salmon with chopped dill. Serve slices with Horseradish Mayonnaise on brown bread or Finn Crisps. For some celebratory flare, toast with iced vodka shots.

### **Horseradish Mayonnaise**

- 1/4 c mayonnaise
- 1 T horseradish, freshly grated or jar

In a small bowl, combine mayonnaise and horseradish. Refrigerate Horseradish Mayonnaise, covered, in a small shallow dish.

**Jittery Cook**  
from **The New Irish Table, Recipes from Ireland's Top Chefs**