

## Gravlox

One (3 to 4 pound) side of salmon, skin on  
2 to 3 tablespoons good-quality bourbon  
½ cup finely ground sea salt  
¾ cup fresh dill, finely chopped  
2 tablespoon finely ground pickling spice  
1 tablespoon freshly ground pepper

Horseradish Cream Sauce (recipe follows)

Crostini

- Place salmon on a wire rack set in a roasting pan.
- Sprinkle bourbon over salmon.
- Mix salt, dill and spices in a small bowl.
- Cover salmon with salt mixture. Cover roasting pan with foil, place in refrigerator and let cure for 2 to 3 days.
- Clean salmon, rinsing with cold water. Blot dry with a paper towel. Slice thinly and serve with sauce and crostini.

## Horseradish Cream Sauce

8 ounces sour cream  
2 tablespoons horseradish  
1 teaspoon dry mustard  
1 tablespoon minced chives  
1 tablespoon chopped capers  
½ teaspoon onion powder  
½ teaspoon garlic powder  
Sea salt and freshly ground black pepper

- Mix first seven ingredients in a small bowl.
- Season with salt and pepper.