



**BACHE
GABRIELSEN**

RECIPE: GRAVLAKS (MARINATED SALMON) W/BACHE-GABRIELSEN COGNAC

Gravlaks is used at most restaurants and Hotels all over Norway and around Europe. It can be used as an Appetizer or as a main course. Fresh salmon fillets are easy to find in grocery stores or fish market.

There are, of course, many different ways to make it, but here is one I have used for many years.

- Buy two sides of Salmon fillets, 2- 3 lbs ea.
- Make sure they are boneless, if not; use a twister to remove the bones in the middle of the fillets.
- Mix together in a bowl: 1 cup sugar, 1 cup of salt and a 1/2 teaspoon of black pepper.
- Buy a large bunch of Dill, wash it thoroughly, and dry it off on a paper towel. Then chop the dill.
- Dry Dill can also be used, but fresh is so much better. Clean the fillets with paper towels.
- Sprinkle some Dill on the bottom first then lay the first fillet skin down on a long platter
- Rub the fillets with the mix and sprinkle half of the dill on the top. Then you sprinkle Bache-Gabrielsen cognac over the fillet. Repeat this with the second fillet, Use approximately 1 and 1/2 to 2 oz on ea fillets
- The thick part of the fillet should cover the thin part, with the second fillet skin up.
- Sprinkle the rest of the mix and dill over top.
- Put little pressure on top, and put it in your refrigerator. Turned the fillets every 12 hours, so they marinate evenly.
- After 3 days they are ready to enjoy. Can be served sliced with a mustard sauce and French bread, or as a dish, you can serve it sliced with a good potato salad, and Mustard sauce.

Cooking products can be purchased from www.Willysproducts.com

Bache-Gabrielsen cognac can be purchased online at www.OverstockWineOnline.com (Not all states can be shipped to, if your state cannot be shipped to you can ask your local liquor retailer to order the product)