

**Citrus-cured Salmon**  
Emeril Lagasse

Yield: 2 ½ lbs cured salmon

Active time: 15 Minutes

Start-to-finish: 2 days

Ingredients:

2/3	C	coarse salt
½	C	lemon zest
½	C	lime zest
½	C	orange zest
/2	C	sugar
3	Tbs	black peppercorns
½	ea	side of salmon with skin (about 2 ½ lbs)

Instructions:

1. Sprinkle the salmon with the salt, zests, sugar and peppercorns.
2. Wrap in plastic wrap and then in foil. Refrigerate for 2 days, turning every 12 hours.
3. Remove from refrigerator and rinse. Slice into paper-thin slices.