

Cured Salmon In Molasses

- 1 large salmon fillet (about 1-1/2 pounds), preferably center cut of even thickness throughout, de-skinned and deboned
- 1/4 cup coarse (kosher-style) salt
- 1 Tbs. sugar
- 1 tsp. ground cumin
- 1/2 tsp. ground allspice
- 1/2 tsp. paprika
- 1/4 tsp. ground nutmeg
- 1/4 tsp. cayenne pepper
- 1/4 cup dark molasses
- 2 tablespoons dark soy sauce

Place the Salmon in the center of a large piece of plastic wrap. In a small bowl, mix together the salt, sugar, cumin, allspice, paprika, nutmeg, and cayenne. Spread the mixture evenly on both sides of the salmon and wrap the salmon tightly in the plastic wrap. Place on a tray and refrigerate overnight, or for at least 24 hours to cure. When ready to proceed, mix the molasses and soy sauce together in a small bowl. Unwrap the salmon but don't remove it from the plastic wrap. Pour half of the molasses mixture over the top of the salmon and spread it evenly over the surface. Then turn the salmon over and coat the other side with the remainder of the molasses mixture. Rewrap the salmon in the plastic wrap. Place it on the tray and return it to the refrigerator for at least 24 hours more. Unwrap the salmon and remove it from the marinade. (It will have absorbed most of the marinade.) Discard any remaining marinade. Pat the fish lightly with paper towels and arrange it on a wire rack over a tray. Refrigerate it for another 24 hours to dry out. At serving time, slice the salmon thinly on a slant, and serve two or three slices per person with dark rye bread. Optional: Garnish the salmon with chopped onion, capers, and a drizzle of olive oil, if desired.