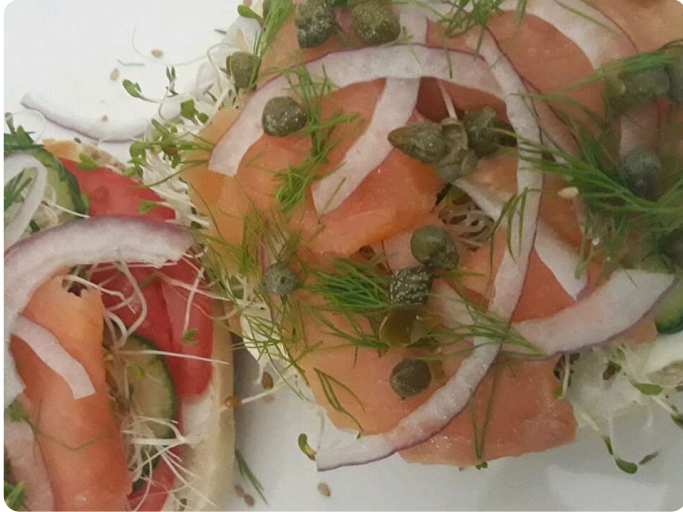


Homemade Lox

Jacob · 28/09/2024



Prep Time

2 days 50 mins

Difficult

Medium

Servings

8

Description

This homemade lox recipe takes some time to prepare but the investment is well worth it I prefer my lox without the smoky flavor Try it once and see if you agree

Ingredients

- - 1 pound salmon fillet
- bones removed - ½ cup kosher salt - ½ cup white sugar - 9 drops liquid smoke flavoring (Optional)

Instructions

1. Rinse salmon with water; pat dry with paper towels. Lay a piece of plastic wrap onto a flat surface. Mix together kosher salt and sugar in a small bowl. Pour 1/2 of the salt mixture onto the plastic wrap; lay salmon on top. Cover salmon with remaining salt mixture. Fold plastic wrap around salmon until secure; cover with a second layer of plastic wrap. Transfer to a 9x9-inch baking pan; cover with an 8x8-inch baking pan. Place a heavy object onto the smaller baking pan to weigh salmon down. Cure in the refrigerator until salmon's surface is silky
2. about 48 hours. Fill a large bowl with ice water. Fill a second bowl with cold water and 3 drops liquid smoke. Unwrap salmon and dip in liquid smoke mixture to rinse. Remove to ice water and let sit
3. submerged
4. for 30 minutes. Repeat rinsing and submerging 2 more times
5. adding 3 drops liquid smoke to ice water each time. Dry salmon with paper towels. Slice with a sharp knife
6. starting at the thin edge. Editor's Note: Nutrition data for this recipe includes the full amount of salt. The actual amount of salt consumed will vary.