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SALMON BITES

Recipe on back of card >>

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Salmon Bites

1 cup salt
1 cup sugar
2 Tbl paprika
1/4 cup maple syrup
1/4 cup bourbon
2 Tbl sambal chili paste
5# salmon fillet, skin on

- Mix all the spices and liquids together then rub on the salmon
- Wrap in plastic wrap
- Allow to cure for at least 24 hours but not more than 48
- Rinse and pat or air dry
- Slice thinly
- Sear to desired temperature

