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