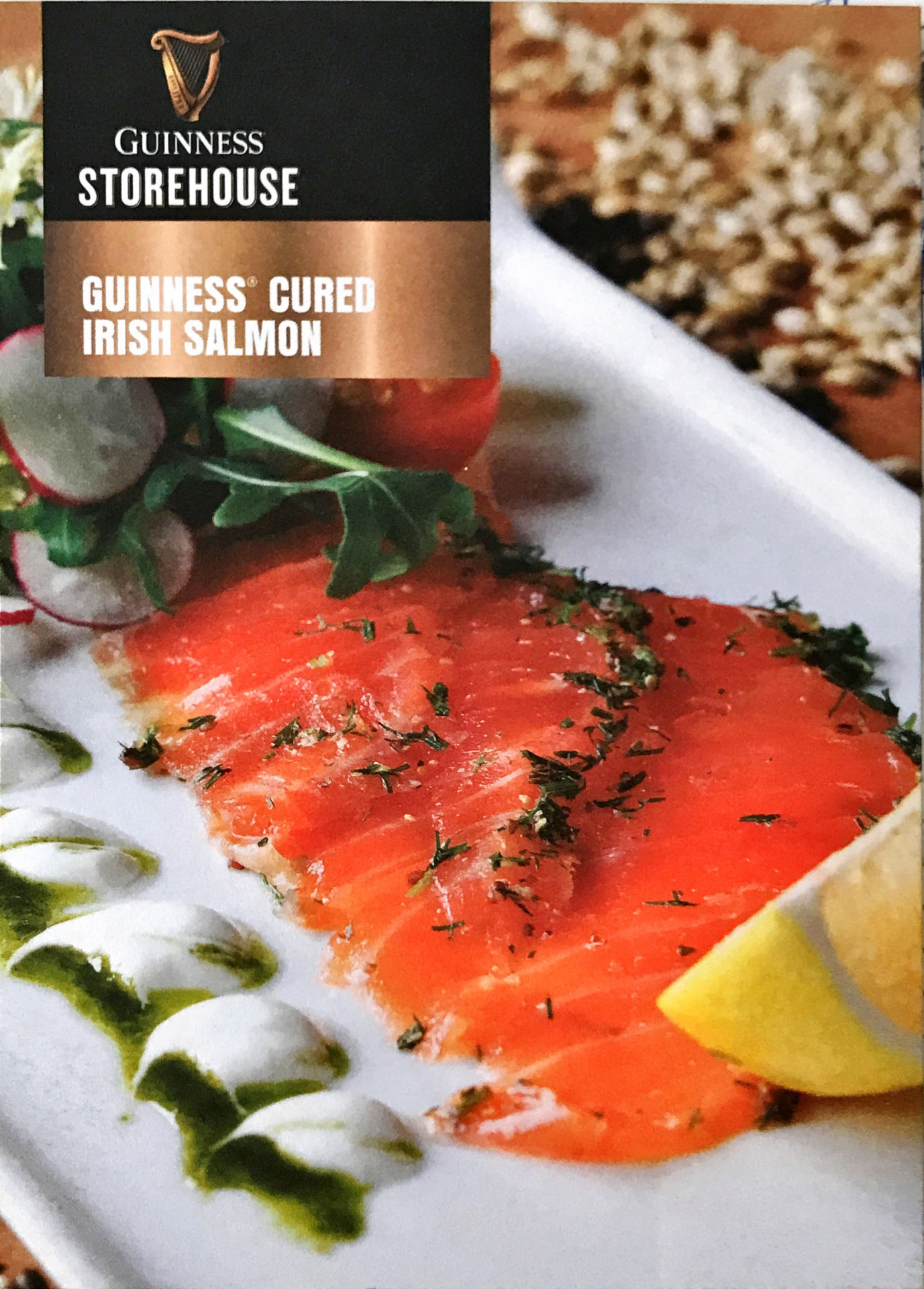




**GUINNESS
STOREHOUSE**

**GUINNESS® CURED
IRISH SALMON**





GUINNESS® STOREHOUSE

GUINNESS® CURED IRISH SALMON

Ingredients for 4 people

1 kg fresh skinless salmon
The rind & juice of 2 lemons
The rind & juice of 1 lime
1 oz coriander seeds
100g salt
50g sugar
50g chopped fresh dill
1 Bottle of GUINNESS® foreign extra

Method

Place lemon rind, lime, dill, the coriander seeds with the salt, sugar and the GUINNESS® Foreign Extra into a blender and liquidize. Pour over the side of salmon and cure in the fridge for no less than 48 hrs making sure to turn the salmon every 12 hrs. Once the salmon is cured, slice thinly and at an angle.

Tip: Serve with GUINNESS® bread.

To learn more about Guinness and Food,
log on to www.guinness-storehouse.com

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