

Faux Smoked Salmon Sous Vide - Tried Aug 2015; big hit

1 lb. salmon filet, skin removed (and saved for fried salmon skin!)
2 tablespoons brown sugar
2 teaspoons salt
1 sprig dill
yogurt-dill-feta sauce*

DIRECTIONS

1. Cut salmon into 2 equal filets.
2. Sprinkle sugar and salt over first side of salmon. Flip and repeat. Insert into vacuum bag with a sprig of dill
3. Refrigerate for at least 1 hour, up to 8 hours.
4. Heat water bath to 122°. If using the beer cooler hack, pour in water that's about 130°. When the water reaches 128°, submerge salmon.
5. Let cook for 25 minutes.
6. Remove the bag from the water bath and smoke with the "gun"
7. Serve at this temp or cool and serve. Try a piece of baguette smeared with a bit of yogurt-dill-feta sauce, a few pieces of red onion, and topped with your smoked salmon.

Yogurt-Dill Feta Sauce

- 1/2 cup natural yogurt (not Greek, ideally)
- 2 tablespoons softened cream cheese
- 2+ tablespoons finely chopped dill (or more, depending on your taste)
- 3 tablespoons finely crumbled feta
- 2 tablespoons finely chopped red onion
- dash white wine, to thin a bit, if needed
- salt to taste

DIRECTIONS

Whip cream cheese. Combine all ingredients. Let rest at least 20 minutes. Serve with sous vide smoked salmon.