

# Vodka Cured Arctic Char with Heirloom Beet and Dill Salad



CANADIAN AQUACULTURE  
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE  
CANADIENNE DE L'AQUICULTURE

## Species

Farmed Arctic Char

## Supplier

Icy Waters Ltd., YT

## Pairing

Orange Peel Ale

## Ingredients

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- 1 farmed arctic char in fillets
- 5 candycane beets
- 5 golden beets
- 1 shallot
- 1 lemon
- olive oil
- dill
- 100 ml vodka
- ½ lb salt
- ½ lb sugar

## Method

1. Combine the salt and sugar.
2. Sprinkle a layer of seasoning on the bottom of a non reactive container big enough to hold the whole fish.
3. Lay the first fillet skin side down on the seasoning and cover with more salt, sugar, and several sprigs of dill.
4. Put the second fillet on top skin side up and cover with more seasoning.
5. Cover the fish with a tea towel and sprinkle over the vodka.
6. Cover the whole dish in cling film and weight it gently.
7. Refrigerate 24 hrs.
8. Boil the beets in salted water with ¼ cup red wine vinegar, and ¼ cup sugar.
9. Cool in the liquid then scrape off the skins.
10. Slice the beets finely on a mandolin and combine with the finely diced shallot, sprigs of dill, the zest and juice of one lemon and olive oil to taste.
11. Remove the fish from the salt cure, rinse lightly, and pat dry.
12. Slice the char off the skin and arrange over the beet salad.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.