



## Citrus and Fennel Cured Lingcod

20 min

CA

OR

WA

Serves 2-4

### Ingredients

1 lb very fresh lingcod

Zest of 1 lemon

Zest of 1 orange

1/2 cup kosher salt

1/2 cup sugar

1/2 tsp toasted peppercorn

2 tsp toasted fennel seed

2 tsp toasted coriander seed

1/4 cup chopped fennel tops

1 tsp gin

## Preparation

Cut lingcod into about 4 oz pieces and rub with gin.

Put the rest of the ingredients in your food processor and pulse into a paste.

Spread half of the paste on the bottom of a clean glass container and lay the lingcod on top.

Then rub the top half of the lingcod with the rest of the paste.

Place in refrigerator and let cure for at least 24 hours.

Rinse thoroughly with cold water and pat dry.

Place back in the refrigerator for about an hour or until the fish is tacky and shiny on the surface.

Slice thin and serve with fresh vegetables or on a salad.

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**Recipe and photo by** Executive Chef Bryan Elam, [Wayfarer Restaurant](#)