



ENTERTAINING

Curing Fish is Easier Than You Think

Dubh Linn Gate's recipe for Whisky Cured Fish is the perfect weekend project.

By Neal McLennan // September 3, 2015



We recently popped into [Dubh Linn Gate's](#) new Vancouver outpost (the Whistler stalwart is now serving up Irish comfort food in Olympic Village). There are plenty of high points on the menu (turns out their steak and Guinness pie, the perfect apres-ski dish, is just as tasty when you've been out strolling the seawall), but the Whisky Cured Steelhead Trout is a must-order. Paired with their housemade Irish Soda bread and pickled cabbage, this is next-level pub food.

Photo Credit: Anne-Marie Comte



But it's also a relatively simple dish to master at home, too, and thanks to chef Victor Pulleyblank, you can impress your friends with Dubh Linn Gate's [own recipe](#). The key is the right ingredients: Pulleyblank uses Lois Lake steelhead, a sustainable fish that cures beautifully. Pair with a loaf of their Irish Soda Bread (we've got [that recipe too!](#)) and you're set.

TAGS | cured fish, cured steelhead, dubh linn gate, gravlax, lois lake



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DINNER

VEGETARIAN

WHISKEY CURED STEELHEAD

At Dubh Linn Irish Pub, our Whiskey cured Steelhead dish is Ocean Wise sustainable Steelhead from Lois Lake in Powell River, B.C. This dish is served with crème fraîche, soda bread, pickled cabbage, grainy Dijon dressing and fresh dill. If you cannot find crème fraîche, a good Greek yogurt is a good substitute. This is a simple dish meant to be served cold. Recipe feed 4-6 guests.

By Chef Victor Pulleyblank, Dubh Linn Gate // SEPTEMBER 3, 2015



Image Author: Anne-Marie Comte

SIMILAR RECIPES



Garden Zucchini Cheese Bread with
Jalapeño Honey Butter



INGREDIENTS

1.5lb steelhead (1 side skin on, cleaned and pin-boned)
3 tablespoons kosher salt
1 teaspoon white pepper
2 tablespoons brown sugar
2 tablespoons ground fennel
1 bunch dill
1 oz. whiskey

PREPARATION

Place fish in a shallow container. The goal is to have your fish lie flat in the juices so that it cures evenly.

In a separate bowl, combine salt, white pepper, brown sugar, ground fennel seed. Rub the dry mixture over the fish.

Drizzle whiskey over the fish and place the dill over and under the fish.

Cover your fish tightly with cling film and place in the fridge.

Different spirits could be used as well. Gin is a good alternative. You may omit the alcohol completely if you do not wish to use alcohol.

After 24 hours in the fridge, flip the fish over so that it cures evenly. It will take 2 days to cure.

The flesh should be firm.

Rinse all the mixture off the fish and the pat dry with a towel.

Your now have cured steelhead that is ready to slice. Cut the meat by slicing downwards until you reach the skin then lightly angle your knife so as to not cut the skin. The sharper your knife the nicer your slices will be.

Serve with crème fraîche, [Irish soda bread](#), pickled cabbage, grainy Dijon dressing and fresh dill.

Baked Brussels Sprout Chips



Simple Strawberry Jam and DIY Crème Fraîche



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IRISH SODA BREAD

This soda bread pairs perfectly with Dubh Linn Gate's Whiskey Cured Steelhead (see recipe for link).

By Chef Victor Pulleyblank, Dubh Linn Gate // SEPTEMBER 3, 2015

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Image Author: Anne-Marie Comte

SIMILAR RECIPES



Capilano Honey Drizzled Grilled Scallop Skewers



INGREDIENTS

2 cups brown flour
1 cup white flour
1 teaspoon salt
2 teaspoons baking soda
3 tablespoons molasses
2 tablespoons chopped pumpkin seed
550 ml buttermilk
150 ml milk 2%

PREPARATION

Preheat Oven to 350F. Combine, flours, salt, baking soda. Combine molasses, buttermilk and milk.

Slowly add dry mix to wet mix. Mix until smooth batter is achieved. Pour into 1 greased loaf pan (if using muffin tins, cook time will be less). Sprinkle with pumpkin seeds and bake for 45 minutes. Stick a skewer into the loaf and if it comes out dry the Soda Bread is ready!

Serve with [Whiskey Cured Steelhead](#).



Spicy Chicken, Mango, and Cucumber Salad



Simple Spaetzle