

# Brined King Salmon

Fish and Shellfish

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Qty	Unit	Name	Yields
6	oz	King salmon filet	1 servings 6 oz
600	ml	Water	
48	grams	Sea salt	

## Prep Instructions

1. Weigh out the water and salt. Whisk together in a bowl or small pan until the salt dissolves.
2. Add the salmon filet and set a timer for 12 minutes.
3. After 12 minutes, pull the salmon from the brine and set on a plate or tray lined with a paper towel. Pat dry before using.