

Cured Salmon Morsels

Gravlax is one of my favorite hors d'oeuvres, and I usually present it on buttered bread or cucumber slices. One day when I was slicing salmon, I decided to cut some of it into small cubes, quickly cure them, and serve them on toothpicks. These only take a minute to prepare. The fresher the salmon, the more outstanding the finished morsels.

Cut about 8 ounces cleaned salmon into 1-inch cubes. Sprinkle with about 3/4 teaspoon salt, 1/2 teaspoon sugar, and 1/2 teaspoon freshly ground black pepper. Toss the cubes together in a small bowl and let cure for about 10 minutes. Meanwhile, finely chop some fresh herbs (chives, tarragon, and parsley). Toss the salmon pieces with the herbs to coat them well and arrange them on a serving plate. Stick a toothpick in each cube. Sprinkle with the best extra-virgin olive oil and serve.

Makes About 30 Pieces