

## Charlie Trotter's Darjeeling Tea & Ginger Cured Smoked Salmon

This curing process imparts a smoky yet delicate flavor to the fish combining both tea steeped brandy and a dry spice cure 48 hour cure before being gently smoked over natural hardwood. The result is a sweet and smoky salmon best served simply on a cucumber slice.



### Product Details

|                            |   |
|----------------------------|---|
| Item                       | 817811Z   |
| Brand                      | Charlie Trotter's   |
| Sold By                    | CS  |
| Pack Qty                   | 6   |
| Pack Size                  | 4 oz  |
| Case GTIN/EAN/UPC          | N/A   |
| Unit UPC                   | 667721000629  |
| Country of Origin          | USA   |
| Shelf Life from Production | 12 months   |
| Storage                    | Frozen  |
| Kosher                     | Yes   |
| Gross Case Weight          | 2.31 LB   |
| Ingredients                | Smoked salmon (Atlantic salmon, salt, hardwood smoke), evaporated cane juice, ginger brandy (brandy caramel), Darjeeling tea leaves, ginger, black peppercorns, celery seed, fennel seed, all spice, star anise, bay leaves, chili peppers, tarragon. |