

Regal Dill Cured Smoked Salmon

Regal Dill Cured Smoked Salmon is lightly smoked, then cured in a mixture of sea salt, brown sugar, and dill for several days. Every slice reveals a delicate dill flavor and moderate smokiness. Add to a potato salad, or delicious when served as traditional gravlax, with a dark or rye bread and mustard crème fraiche.



Product Details

Item	311915
Brand	Regal
Sold By	CS
Pack Qty	12
Pack Size	3.5 oz
Case GTIN/EAN/UPC	00854426007088
Unit UPC	00854426007033
Country of Origin	New Zealand
Shelf Life from Production	24 months
Storage	Refrigerated
Kosher	Yes
Gross Case Weight	4.6 LB
Ingredients	Farm raised King salmon (<i>Oncorhynchus tshawytscha</i>), sea salt, sugar, black pepper, dill, natural beech woodsmoke, astaxanthin (color).