

## 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

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