Method of processing salmon in Korea.

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Salted Dry Salmon

1. Prepare salmon by washing entrails with a brush after butterflying salmon from back (dorsal fin side).
2. Sprinkle 100 g of salt evenly.
3. After marinating for a day, rinse slime and salt residue from salmon using a brush.
4. Open air dry the rinsed salmon for a week.
5. Cut the dried salmon in chunks before cooking over steam.

Salted dry salmon is ready to serve!!