MARINATED SALMON (GRAVLOX)

 3 POUNDS SALMON 2 TSP GROUND PEPPER

 4 TBS SALT 2 TBS VEGETABLE OIL

 4 TBS SUGAR LOTS OF CHOPPED FRESH DILL

 SCALE SALMON AND PAT DRY. SPLIT LENGTHWISE, REMOVING BACKBONE AND ALL OTHER BONES. MOISTEN BOTH PIECES WITH OIL AND RUB WITH A MIXTURE OF THE SALT, SUGAR AND PEPPER. PLACE HALF OF THE FISH, SKIN SIDE DOWN, IN A PAN WITH A THICK LAYER OF DILL. PREPARE OTHER HALF THE SAME WAY AND PLACE ON TOP WITH SKIN SIDE UP, WITH THE THICK END RESTING ON THE THIN END OF THE BOTTOM PIECE. SPRINKLE MORE DILL OVER AND AROUND THE SALMON. REFRIGERATE FOR THREE DAYS, TURNING OVER DAILY. BEFORE SERVING, SCRAPE OFF DILL AND SEASONINGS. SLICE DIAGONALLY IN THIN SLICES. SERVE WITH COLD MUSTARD SAUCE AND RYE OR PUMPERNICKEL BREAD.