

Smoked Salmon

For those of you that have access to a smoker this one is hard to beat. Ask the captain to fillet the pin bones out of the fish for you and chunk the fillets for smoking. Take a glass 9x13 or similar and line the dish with the fillet chunks. Then in a glass mixing bowl, mix 2 cups water, 1/2 cup kosher salt, 1/2 cup brown sugar, 1/2 cup soy sauce. Whip with a whisk to make sure everything is dissolved. Pour mixture over fish and cover and refrigerate. at 12 hours or so, flip the fillet chunks to make sure they brine evenly. After 24 hours or longer, remove the fish from the brine and discard the brine. Rinse the chunks with cold water and pat dry or air dry. Place the chunks on the racks of the smoker and coat in any or all of the following spices, lemon pepper, cajun, black pepper, garlic etc. I prefer garlic and black pepper together, Lemon pepper with garlic, and cajun and black pepper. Coat heavily on one side and place into smoker. I have an electric smoker so product is supposed to be dry when placed in to cook. I cook at 225 for 2 hours. Everyone that has had it loves it.