

Cook
Time 

3-5 HRS.

Smoked Salmon

PROCEDURE:

- In a large bowl, mix all brine ingredients thoroughly.
- In a large, deep pan combine whole salmon fillets with the brine mixture to soak overnight, keeping refrigerated.
- Rinse thoroughly after brining.
- Pat dry with a paper towel and allow to air dry for at least one hour prior to smoking.
- Lay salmon fillets on smoker rack skin side down.
- Cook in smoker at 75 degrees for 3-5 hours.
- Cooking time will depend on the thickness of your fillets.

Ingredients:

- 4 salmon filets
- Brine:
 - 1 cup water
 - 1 cup dry white wine
 - 2 cups soy sauce
 - 1/2 teaspoon Tabasco sauce
 - 1/2 teaspoon onion powder
 - 1/2 teaspoon garlic powder
 - 1/2 teaspoon pepper
 - 1/3 cup sugar
 - 1/4 cup non-iodized salt
 - 3 -4lbs salmon fillets (with skin)

HOT TIP

Use light woods such as cherry or apple wood to ensure you don't overpower the salmon