

Smoked Salmon

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This smoked salmon recipe is perfect for anyone who loves to grill. Salmon steaks are brined for 12 hours before being slowly smoked for up to 5 hours. The result is a delicate and tender salmon fillet bursting with smoky flavor.

Use the smoked salmon for an unforgettable salmon salad, atop bagels for a hearty breakfast, or for any other recipe calling for smoked salmon!

Ingredients:

5 lbs of salmon, whole or in steaks
4 gallons of water
1 ½ cups of brown sugar
1 cup of lemon juice
1 teaspoon of freshly ground black pepper
5 bay leaves

Directions:

1. Prepare salmon by cutting into thick steaks or fillets. Set aside.
2. Combine water, sugar, lemon juice, bay leaves and pepper in a large, airtight container.
3. Add salmon to the brine, making sure to fully submerge the steaks. Each piece of salmon should be fully submerged during the brining process. Allow to sit for between 8-12 hours.
4. Remove salmon from the brine, and let dry. (Note: air drying the salmon prior to smoking is an important step so be sure not to skip it!) Lay salmon on a baking rack and place in a well ventilated area for 2 to 4 hours or until dry.
5. Smoke brined salmon in a smoke at 180 degrees F for 5 hours.
6. Allow to cool, and serve or store in an airtight container or freezer.

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