

Hot Smoked Salmon / Trout

INGREDIENTS

FISH

3 large trout, cleaned with head and tail still on

BRINE

1 gallon warm water

2 c. kosher salt

2 c. brown sugar

4 cinnamon sticks

6 whole cloves

16 whole black peppercorns

4 large cloves fresh garlic, smashed

6 bay leaves

2 T. fresh thyme

PROCEDURE

Make the brine by adding all of the brine ingredients to the warm water. Let flavors infuse.

Place fish in the brine and store in refrigerator for a minimum of 12 hours.

Remove fish from brine and pat dry with paper towels. Set fish aside.

Prepare smoker: Soak 3 cups of wood chips in water. Start smoker and place water/chips in pan. This creates a moist environment and acts as a direct heat barrier.

Place fish in smoker and smoke 4-6 hours at 180-220 degrees F until golden brown.

ENJOY!

SERVING SUGGESTIONS

Serve chilled or at room temperature. Smoked fish is excellent on a mixed greens salad.

As shown: Smoked whole fish, chopped red onion, cream cheese, chopped hard-boiled eggs and capers on a buffet table. Accompany with crackers or mini bagels.

