



Smoked Salmon



From: Jeff Spurgess

Prep Time: 30 min

Serves: 20+

Cook Time: 3 hours

Instructions

- 1) Mix the brown sugar and salt in a large bowl (this is a dry brine)
- 2) This is easier with two people—put a layer of the dry brine in the bottom of a gallon zip lock bag, then a layer of fish, then brine...until it's 3/4 full. Repeat with a second gallon bag.
- 3) When sealing the bags, remove the air, then squish around the fish to try and coat everything with the brine. Put in the refrigerator over night, preferably 12-24 hours—can go longer if needed. Bust out the bags a couple times and squish mix it up—it will be all soupy.
- 4) Dump the bag in the sink and rinse with cold water, getting most of the brine off. Lay fish pieces on a paper towel and blot dry. Let sit for 30-60 minutes.
- 5) Smoke at 190-210 degrees until the internal temp is around 150 degrees—usually 2-3 hours.
- 6) Remove from smoker and let cool. Wiggle the pieces free from the grates before cooling.
- 7) Finish cooling in the refrigerator over night.
- 8) This will last weeks kept in the refrigerator or you can vacuum seal and freeze.

Ingredients

- 2 lb bag— Light brown Sugar
- 1 cup— Pink Himalayan Salt
- Two 3/4 gallon bags of fish (salmon/lake trout/steelhead)

Notes

This is not soup, but makes one hell of a good soup side.

