

Smoked Salmon Bites

From : Jeff Spurgess

| Prep Time: 30 Minutes

| Cook Time: 3 Hours



Directions

- Mix the brown sugar and salt in a large bowl (this is a dry brine)
- 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.
- 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.
- 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.
- Smoke at 190-210 degrees until the internal temp is around 150 degrees—usually 2-3 hours.
- Remove from smoker and let cool. Wiggle the pieces free from the grates before cooling.
- Finish cooling in the refrigerator over night.

Ingredients

- 2 lb bag— brown Sugar (light or dark)
- 1 cup— Pink Himalayan Salt
- Two 3/4 gallon bags of fish (salmon/lake trout/steelhead) deboned, skinned and cut in 1.5 x 1.5 inch cubes

Notes

We cut off the tails and don't smoke them. We take the slab with the pin bones and cut the bones out, then portion the boneless slabs into 1.5 inch square pieces. This will last weeks kept in the refrigerator or you can vacuum seal and freeze.

