

Bradley - Recipes using Alder Bisquettes

Bradley's Famous Hot Smoked Salmon

Temperatures used in this recipe are for approx. 20 lbs of fish. The more fish in the smoker, the longer the unit will take to heat.

Ingredients

- Cure (white sugar & salt – approx. ratio of 500 g (1lb) salt to 60 g (2oz) sugar)
- Vegetable oil
- Garlic and onion salt or powder. Substitute dill or ginger or dry mustard for the garlic and onion.
- Coarse black pepper
- Dried parsley or chive flakes

Preparation

Leave skin on salmon. If fillet is over 1” thick, slash the flesh every 2” to 3” about 1/2” to 3/8” deep, parallel and running in the direction of the rib. Slather fish with a liberal amount of vegetable oil. Sprinkle cure heavily and evenly on the fillet. Use enough cure so that the cure does not wet out in the oil. Sprinkle a moderate amount of desired spices over fillet. Rub the spices and cure lightly into the fillet including any cut surfaces. Sprinkle a moderate amount of coarse black pepper onto the fillet. Wrap two similar sized salmon fillets, flesh to flesh, with plastic wrap or a plastic bag then place in a cooler. Cover fish to ensure air has no access and refrigerate 14 to 20 hours.

Smoking Method

Remove fish from cure and place skin side down on oiled racks. Rub fillet to even out the residual cure and sprinkle parsley or chive flakes. Place the racks in the Bradley Smoker. Using Alder flavor bisquettes, start the Bradley Smoker at a very low temperature, 40°C to 60°C (100°F to 120°F), for 1 to 2 hours. After the first couple of hours increase temperature to 70°C (140°F) for 2 to 4 hours. Finish at 80°C (175°F) for 1 to 2 hours.

Cold Smoke Steelhead

Ingredients

- 2.5 kg (5 lb) Steelhead fillets, skin on

Marinade:

- 60 g (2 oz) coarse ground black pepper
- Fresh leaves from 2 sprigs of oregano
- 120 ml (4 oz) molasses
- 120 ml (4 oz) gin
- 5 ml (1 tsp) Worcestershire sauce
- 1 medium onion sliced/shaved thinly
- 30 ml (1 oz) freshly crushed ginger juice
- 30 ml (1 oz) coarse salt

Preparation

Mix marinade together in a bowl. Remove all the bones you can see from the fillets. Place marinade in a casserole dish and add the Steelhead fillets flesh side down. Cover the Steelhead with plastic wrap then a piece of wood. Weigh it down with rocks or heavy tin cans. The idea is to put pressure on the fish to get the liquid out of the flesh. Refrigerate for up to 24 hours.

Smoking Method

Place the fillets on lightly-oiled smoker racks. Put racks into the Bradley Smoker in the highest position away from the heat. Using Alder flavor bisquettes, cold smoke the fish for approximately 2 hours making certain the damper is wide open.

To Serve

Chill the fillets, slice as thinly as possible and serve with cheese and crackers or bagels, cream cheese and capers.

Cold Smoke Sockeye Salmon

Ingredients

- 1.8 kg (4 lb) fresh sockeye salmon (approximate)
- Meat cure 450 g (1 lb) salt,
125 g (4 oz) white sugar

Preparation

Fillet two salmon so you have four fillets. Cut into sizes to fit on Bradley Smoker racks. Leaving the skin on, sprinkle a coat of meat cure on the flesh side of salmon. The cure should be heavier on the thicker portion of the salmon, thinner as you get closer to the tail. Save your extra meat cure for another day. Stack the salmon in a deep tray flesh to flesh and store in a cool covered place for 24 hours. Remove and rinse with cold water any excess meat cure. Pat dry and allow the salmon to dry further in a cold, well-ventilated place. You may need a fan to blow cool air over the fish and the fish should be dry and tacky to the touch. This process may take another 24 hours to accomplish.

Smoking Method

Using Alder flavor bisquettes, place salmon in the Bradley Smoker with the damper wide open and start the smoking process, watching that temperature does not rise much over 50°C (100°F). The smoking time may vary from 4 to 8 hours depending on taste. This recipe and all cold smoking process recipes are best done in winter when the temperature is cold and the air is dry.

To Serve

Serve your cold smoke salmon as appetizer on a small pancake with cream cheese and capers, or blend with sour cream for a dip.

Smoked Corn on the Cob

Ingredients

- 6 to 12 ears of corn, husks on
- 120 ml (1/2 c) olive oil
- 1 bunch green onions finely chopped
- Water

Preparation

Gently pull back the husks on each ear, remove the silk but not the husks. Place corn in a large container and cover with water. Let soak for several hours. Remove from water and pat dry. Brush each ear of corn with olive oil and sprinkle with a teaspoon of green onions. Recover the corn with the husks.

Smoking Method

Place corn on smoker racks. Preheat the Bradley Smoker to approximately 100°C (225°F). Using Alder flavor bisquettes smoke/cook corn for about 1-1/2 hours, turning once halfway through.

To Serve

Remove husks and serve with butter and salt. For a different taste experience try mixing up some herb butter. In a small bowl stir together butter and a mixture of herbs, such as chives, parsley, cilantro, tarragon and/or dill. Fill ramekins with herb butter and refrigerate until ready to serve. Delicious!

Smoked Creole Prawns

Ingredients

- 16 large prawns
- 6 cloves of garlic
- 4 shallots
- 60 ml (1/4 c) fresh oregano leaves
- 30 ml (2 tbsp) fresh thyme leaves
- 125 g (1/2 lb) unsalted butter
- 15 ml (1 tbsp) Worcestershire sauce
- 2 ml (1/2 tsp) salt
- 1 ml (1/4 tsp) ground black pepper
- 1 ml (1/4 tsp) ground white pepper
- 4ml (1 tsp) cayenne pepper
- 2 lemons quartered

Preparation

Using a small pair of sharp scissors cut along the top of the prawns then using a small sharp knife cut into the vein along the top of the prawn and rinse it away. Put the garlic, shallots, oregano, thyme, butter, Worcestershire sauce, salt and peppers together in a food processor and blend into a paste. In each of the prawns, place some of the paste between the shell and the prawn. The recipe can be made ahead a couple of hours to this point and refrigerated until cooking.

Smoking Method

Preheat the Bradley Smoker to around 100°C (220°F). Using Alder flavor bisquettes smoke/cook the prawns for approximately 40 to 60 minutes or until done.

To Serve

Serve accompanied with lemon wedges.

Alder Smoked Halibut

Ingredients

- 60 ml (4 tbsp) olive oil
- 1 clove garlic, minced
- 2 ml (1/2 tsp) salt
- 0.5 ml (1/8 tsp) ground black pepper
- 30 ml (2 tbsp) lemon juice
- 120 ml (1/2 c) dry white wine
- 2 ml (1/2 tsp) tsp dried tarragon
- 15 ml (1 tbsp) finely chopped chives
- 4 halibut steaks - 1 kg (2 lbs)
- lemon wedges
- parsley

Preparation

In a bowl combine marinade ingredients, olive oil, minced garlic, salt, pepper, lemon juice, white wine, tarragon and chives. Arrange halibut steaks in a single layer in a shallow glass pan. Pour marinade over fish, cover and refrigerate for an hour. Remove from refrigerator and let stand for 20 minutes.

Smoking Method

Preheat Bradley Smoker to between 100°C and 120°C (220°F and 250°F). Using Alder flavor bisquettes smoke/cook for approximately 60 minutes, checking to make certain you do not overcook.

To Serve

Serve garnished with parsley and lemon wedges.