

## **Smoked Fish ( Brine Recipe and Smoking Directions) Recipe #226732**

This is a long time family recipe that was recently shared with me. Looking for something different to do with fish? This is it! We usually plate this and allow everyone to serve themselves. Wonderful fresh off the smoker as well as COLD from the refrigerator as you would smoked salmon, regardless of the type of fish used. After smoking this will keep for about a week in the refrigerator. I do not care for oily types of fish done this way but many prefer them. I like to smoke whitefish, salmon, perch, or trout. Feel free to use any fish you prefer. Plan AHEAD! Need to brine for about 12 hours and smoke for about 6-8.

by mama's kitchen

- 3-5 lbs fish, roughly

### **Brine**

- 1 gallon water
  - 1 1/3 cups canning salt
  - 2/3 cup brown sugar
1. Mix all ingredients very well until sugar is dissolved.
  2. Split the fish into halves and soak them for about 12 hours (more or less) in the refrigerator.
  3. Prepare your fire using charcoal and a mix of old birch (with bark removed) or apple wood or you can use just charcoal.
  4. Place fish in smoker and allow to smoke for about 6-8 hours for smoking, depending on the outside temperature and how hot your smoker gets of course.

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### **Bill's No Frills Smoked Steelhead and Salmon**

I really enjoy the natural flavor of smoked Steelhead and Salmon.

One of my best meals ever was a thick steak from a freshly caught Spring Salmon grilled over a bed of Mesquite charcoal and flavor chips.

The only seasoning was a little salt and pepper.

I smoked my fish in a Little Chief electric smoker, and later a larger Totem.

Brining:

Cut the unscaled filets into 7" pieces.

Make a brine of:

1 gallon of filtered water

1 cup of Kosher salt

1 cup of extra fine granulated white sugar

Put the brine and fish in a plastic container and refrigerate overnight.

Wood:

Soak the logs, chunks, and chips overnight.

I use:

1 Pecan log (Alder if you can get it)

1 small Mesquite log

5 liter bag of Alder chunks

2 liter bag of Alder chips

Smoking:

Coat the smoker racks with cooking oil or grilling spray. Remove the fish from the brine, and rinse them in cold water.

Place the fish on the racks, skin side down. Place the thinner pieces on a separate rack so they can be removed earlier than the rest.

Pat the flesh side lightly with paper towel, and let the fish dry until it is tacky- about one hour.

Fill a charcoal chimney starter one third full of natural lump hardwood charcoal (I use Oak).

When the coals are glowing, place them in the firebox. Add the presoaked Pecan log, four Alder chunks, and a handful of Alder chips..

Get the temperature up to about 140-160 degrees., and put the racks of fish in the smoker.

Place the thicker fish nearer the heat. Add Alder chunks and chips as needed to generate lots of smoke, and maintain the temperature.

After about two hours, remove the thin pieces if done. Avoid letting the fish get too dry.

Add the small Mesquite log.

Continue adding Alder chunks and chips to create lots of smoke, and maintain the temperature.

Smoke the thick pieces about one more hour, or until done. Remove the fish, let them cool.

Serve warm or cold.

Bill Fuzak

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**SMOKED SALMON**

**BRINE:**

1/2 c. canning salt  
1/2 c. white sugar  
1/2 c. brown sugar  
2 gallons water

Skim salmon fillets and place in brine for 8-12 hours. Keep cold and stir occasionally. Drain the salmon and pat dry with paper towels. Place the fillets on racks and let air dry about 1 hour, until you see a glaze over the fish. Smoke for about 6-8 hours.

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**SMOKED SALMON 2**

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1 qt. water  
1/2 c. granulated sugar  
Enough salt to float an egg  
Fish fillets  
Hickory smoke salt

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**SMOKED SALMON 3**

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5 lb. salmon  
2 c. brown sugar  
1/4 c. honey  
3/4 c. canning salt  
Apple wood  
You need a meat smoker for this recipe.

To one gallon water, add sugar, honey and salt. Use a plastic dish pan. Stir mixture until ingredients are dissolved. You now have brine. Put salmon into the brine and soak for 24 hours.

Fill the fire dish of you smoker with charcoal and light. Wait until coals turn white with ash and then distribute coals so that vent hole in pan is open. Put water dish of smoker in place and fill to 2/3 full with brine (from salmon). Place first rack on top of water dish and fill with salmon (skin side down). Repeat with second grate in top brackets of smoker.

Soak the apple wood chunks in water for at least 1 hour before hand. Add about 8 to 10 chunks to charcoal and let smoke. When smoke eases, add more apple wood, It is important to keep smoke occurring. If heat falls below medium range, add more charcoal. Do not lift

cover of smoker during the smoking period because it will allow built up smoke to escape. Smoke for 3 1/2 hours. Remove with a pancake turner.

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## **SMOKED SALMON 4**

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3 lbs. salmon (I recommend Sockeye or "Red Salmon" with skin intact)

1/2 c. salt

3/4 c. brown sugar

1/2 c. Kaluha - or substitute coffee liqueur

1/4 tsp. cayenne pepper

Cut salmon into 2 or 3 inch strips. Do not remove the skin.

Mix all the above ingredients in a shallow bowl. Soak your salmon in brine for at least 4 hours, turning fish every 1/2 hour.

Remove fish and place in fresh water for 10 minutes. Rinse thoroughly to remove salt. Place fish on wire rack to air dry, 5 to 6 hours. Fish will form a glaze. Put fish in smoker, leaving 1 inch space between pieces. Smoke fish for 4-5 hours.

Use at least 3 pans of chips in the smoking process. Fish will flake easily in the thickest part of fish when done.

Serving Suggestions: Serve with thin sliced purple onions, crackers and creamy shrimp butter...garnish with capers...or toss on a bed of romaine lettuce, tomatoes, onions and sliced lemon for a dressing.

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