



TRUE NORTH



SUPER SMOKED SALMON RECIPE

BRINE INGREDIENTS

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| 1 1/2 cups soy sauce | 1/2 tsp. hot sauce |
| 1 cup water | 1/4 tsp. fresh ground pepper |
| 1 cup white wine | 1/4 tsp. onion powder |
| 1/3 cup demerara or brown sugar | 1 - 2 cloves fresh garlic, crushed |
| 1/4 cup coarse salt | |

OTHER INGREDIENTS

Fresh (Unfrozen) Salmon

True North Wood Bits

(Recommended: Hickory)

INSTRUCTIONS

1. Mix brine ingredients and refrigerate overnight.
2. Cut salmon into desired form, either strips or chunks, and place in brine for 8- 12 hours keeping refrigerated.
3. Remove from brine and allow to drain on paper towelling.
4. Let salmon air dry in a cool place for 1 - 2 hours.
5. Place in preheated smoker and burn 2 - 3 panfuls of wood bits.
6. Total smoking and drying time will vary with the thickness of the salmon. Try 8 to 12 hours, checking hourly.

MY NOTES

