

Fire Smoked Salmon (Travis)

Clean a piece of plywood. Wash well. You can leave it wet.

Under blood line – with fillet knife follow alongside of spine (close) but don't break through the back skin.

On the other side of the spine do the same thing. Pull the spine out. Clean out rib cage too. Brush with teriyaki marinate or butter, lemon, salt pepper and seasoning salt.

With skin against board, staple chicken wire over the fish.

Build a fire. Let coals be hot – feed fire so you don't have a roaring fire. Place board at 45 degree angle over fire. Baste every once in awhile. It takes a couple hours. Don't have fire too hot.