

Trav's Smoked Salmon

YUMMY!

Lay the salmon on it's back and cut right beside the back bone almost down to the skin so the fish will lay flat. Leave skin on.

Lay salmon, skin down in glass or plastic bowl. Spread a mixture of 1 part table salt and 3 parts brown sugar liberally over fish. Let set minimum of 12 hours in a cool place.

Smoke at 160 to 165 fahrenheit for approximately 8 hours depending on thickness.

- Trav used table salt – we haven't tried non iodized salt but it keeps longer
- The fish almost looks transparent (not cloudy) after sitting.