

Smoked Salmon

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This salmon recipe is not a traditional smoked salmon like many may expect. Smoked salmon or Lox is a cold smoked salmon that has been liquid brined for 8 hours up to several days. It is then cold smoked much the same way hams are smoked.

By smoking the salmon at a higher temperature 225 – 250 degrees it will make a much better special dinner. It is even better as leftovers served cold for breakfast with eggs.

Brown Sugar Dry Brine

2 cups light brown sugar
2 cups kosher salt
½ cup granulated garlic
½ tablespoons onion powder
¼ cup dried dill weed
1 tablespoon dried tarragon
1 teaspoon white pepper
½ teaspoon dry mustard

Coat heavily the flesh side of the salmon filet with the dry mixture. This will help to draw the proteins to the surface through the reaction produced by the sugar and salt. Much like osmosis does in a wet brine this allows the flavors of the other seasonings to somewhat glue their flavors into the flesh of the fish.

Be sure to place the filet flat on the skin side and cover with film and refrigerator for 2 – 4 hours. Leaving this mixture on longer than 4 hours can create a very salty completed fish. After the fish has set in this mixture for the allotted time you will want to rinse it off very thoroughly. Remember the more salt you leave on the flesh the saltier it will taste.

Once you have rinsed the filet well then pat it dry with a paper towel to draw as much moisture as you can off of it. Then allow it to sit for 30 minutes to dry further or until the flesh is tacky or almost sticky to the touch. This tackiness is what will allow the fish to attract the smoke from the smoker.

Then after you have reached the tacky stage you will want to use the final rub like much heavier than you would salt and pepper. You will notice that there is not any salt in the final rub. So there is no fear of adding to much salt at this point. The brown sugar will add somewhat of a glazed affect to the fish. YUM!

Final Rub

1 cup light brown sugar, packed
3 tablespoons granulated garlic
3 tablespoons onion powder
1 tablespoon dried dill or fresh if available
1 teaspoon dried tarragon

Place the salmon on your smoker at 225 degrees (at the cooking grate level). At 225 degrees it should take your salmon somewhere between 1 ½ to 2 hours to reach an internal temperature of 150 degrees.

Let it rest for 15 minutes before serving. Garnish with fresh dill and lemon slices.

Be sure to visit www.smokininthedark.com for other recipes and tips.