

## Sawhorse Ray's Smoked Salmon Recipe

I do have a pretty good recipe Duk, been using it for about forty years

### The brine

- 1 cup canning or Kosher salt
- 2 cups brown sugar
- 3 cups soy sauce
- 2 cups white wine
- 2 cups water
- 2tbsp onion powder
- 2 tbsp. garlic powder
- 2 tbsp. black pepper

Cut the salmon fillets into 2" strips and brine in the fridge overnight.

Dry the fillet strips on a wire rack for 3-4 hours (a fan helps), until the pellicle is formed (critical).

I like to give the fillets a nice brushing of honey, let the excess drip off, then into a 120° smoker with moistened apple wood chips for one hour. Raise the smoke temp to 145° and go for another 3-4 hours, change the wood chips and then raise the smoke temp to 170° and go for another hour or two.

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Before I became an accomplished charcuterist and bought my Pro 100 electric smoker I used a Little Chief for about 30 years. They smoke at about 165° and I'd just go with that for about 5-6 hours. It always came out great and was a big fan favorite.

Lately I've been canning salmon and kokanee (land-locked sockeye) and will soon can a batch after a very light (one hour) smoking. Mix it with a little mayo, chopped onion, and pickle relish, heaven on a cracker! RAY