

Smoked Salmon

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| Brandy Liquor | 1 cup |
| Soy Sauce | 2 ¾ cup |
| Water | 2 ¾ cup |
| Kitchen Bouquet (browning sauce) | 8 oz |
| Garlic Clove Chopped | 3 ea |
| Yellow Onions Fine Chopped | 1½ ea |
| Brown Sugar | 1 ¼ cup |
| Crushed Red Pepper Flakes | 1 Tablespoon |
| Kosher Salt | 1 Pound |

1. In a heavy bottom pot add all ingredients and heat on high flame whisking until sugar has dissolved and has come to a gentle boil.
2. Turn off heat and allow to cool completely,
3. Once cool marinate 10 pounds of salmon over night or up to two days (Mark recommends two days)
4. Remove from brine and place onto smoking racks rub liberally with brown sugar.
5. Smoke for two and a half hours over medium heat using alder smoking chips.
6. Once cooked remove from smoker and place onto baking/cookie sheet.
7. Take drippings from bottom of smoker, (should be at the bottom of the smoker) and glaze the fish.
8. Bake glazed fish in oven set at 350'f for 5 minutes.
9. Remove from oven and allow to completely cool.
10. Serve and Enjoy!