

WOK SMOKED SALMON

Joe and Carole Westerman

INGREDIENTS

- 1 - 1 Lb. Salmon Filet
- 5 Tbs. Brown Sugar, Honey, or Maple Syrup
- 2 ½ Tbs. Salt or Sea Salt
- 1 tsp. freshly ground White Pepper
- 1 Tbs. Wild Turkey 101 (or your favorite Kentucky Bourbon)
several squirts of Liquid Smoke if you desire
- 2 Tbs. Oak, Alder, or other Hardwood Chips (we use mesquite chips)

DIRECTIONS

Skin the salmon (if necessary) and remove any bones. Combine the Brown Sugar, Salt, and White Pepper in a shallow bowl and mix. Marinate the salmon in this mixture for 5 hours, turning every hour. Drain the salmon on a wire rack, wiping off any crystallized salt with a moist paper towel, and let dry for 30 minutes.

Line a wok with foil and place the Wood Chips at the bottom, Place a wire rack in the wok — shape of rack doesn't matter as long as it fits inside the wok. Oil the rack and place the salmon, exterior side down, on top.

Place the wok over high heat. When the Wood Chips begin to smoke, reduce the heat to medium and tightly cover the wok. Smoke the fish for 20-30 minutes, or until cooked (a skewer inserted in the center will come out hot to the touch). Do not overcook, or the salmon will be dry.

Transfer the fish to a wire rack to cool. Wrap leftovers in foil and refrigerate.

NOTES:

- ☞ We prefer to use ½ Brown Sugar and ½ Orange Blossom Honey in our marinade (along with the liquid smoke, salt and White Pepper).
- ☞ The Bourbon is my addition: recipe tastes great without it too.
- ☞ We prefer to smoke Salmon in our wok because the fish is much more moist. Doing it on you grill in a wire basket works fine too, fish is just dryer and more charred around the edges.
- ☞ Before placing fish in wok to smoke, we like to press freshly ground Black Pepper (big chunks) into the interior side.
- ☞ You may want to run you stove fan while your actually smoking the fish.
- ☞ On our stove we have to keep the heat turned up to high the whole time (at least a glowing burner) or the wood won't smoke. You may need to experiment.
- ☞ Obviously, recipe is easy to double, triple or whatever. We usually do 3-pounds each time. If you are using a wok this usually means you won't be able to do all of the fish at once.
- ☞ Feel free to cut down on the salt. We usually use 2 Tbs. per pound of fish.

