



HOT SMOKED SALMON

- 1/2 cup kosher salt (or 1/4 cup table salt)
- 1 cup sugar
- 1 skin-on salmon filet (about 2 ½ pounds)
- 2 tablespoons vegetable oil
- 1 ½ teaspoons sweet paprika
- 1 teaspoon ground white pepper
- 2 Cups Hot Water
- 5 Cups Ice Water

1. Heat 2 cups hot water in small saucepan. Add salt and sugar and heat until dissolved. Carefully pour this mixture (Brine) into a gallon sized zipper lock plastic bag. Add 5 cups cold water and salmon, seal bag, and refrigerate until fish is fully brined, about 3 hours.
2. About 45 minutes prior to cooking, open bottom grill vents and ignite about 4 quarts of charcoal in pile on one side of grill; burn until completely covered with thin coating of light gray ash, 20-30 minutes. Meanwhile, assemble wood chip pouch by wrapping 2 cups wood chips on 18 inch square sheet of heavy duty aluminum foil; seal to make pouch. Prick top of pouch at least 6 times with knife tip to allow smoke to escape; place on top of ash covered coals.



3. Meanwhile, remove salmon from brine and, using paper towels, blot completely dry. Place fillet, skin side down, on a 30-inch sheet of heavy duty foil. Rub both sides of fillet, especially skin side, with oil. Dust fillet top with paprika and pepper.
4. Set grill rack in place; open grill lid vents and cover, positioning lid with vents opposite wood pouch to draw smoke through grill. place foil with fillet still on it onto rack opposite fire so that the long side of the fillet is perpendicular to the grill rods. Barbecue until cooked through and heavily flavored with smoke, about 1 ½ hours.
5. Carefully remove foil and salmon from grill. Serve either hot or at room temperature, cutting through flesh but not skin to divide into individual portions and sliding spatula between flesh and skin to remove individual pieces, leaving skin behind. (can be wrapped in plastic and refrigerated up to 2 days.)