

Smoked Salmon

Ingredients

- 1 1/2 lb Salmon Fillet
- 1 1/2 oz Vodka
- 1/4 c Salt
- 1/4 c Brown Sugar
- 2 T Ground Black Pepper
- 1 Dill (bunch, chopped)
- 1/2 Lemon (sliced)

Instructions

1. Pat dry whole salmon fillet and place in a shallow glass dish, skin side down. Pour vodka over the fillet. If you need to cut the fillet in half and stack them, that is fine. Turn skin side up.
2. In a small bowl mix salt, pepper, and sugar together. Add half of the mixture on top and pat all over the salmon. Flip salmon over and add the other half of the mixture on top and pat all over. Top with the lemon slices. Place the dill on top of that and gently press down.
3. Cover the top of the salmon tightly with plastic wrap, tucking it down into the dish. Place another layer of wrap over the dish to seal it tightly. Place the salmon in the refrigerator overnight for approximately 8 to 12 hours.

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4. Take the salmon out of the dish and discard the liquid. Rinse the fillet under cold water. Pat dry with paper towels and set the fillet aside for approximately 2 hours to allow it to completely dry.

5. Take out the racks from your electric smoker. Open the vent at the top. Preheat your smoker to 160 degrees, add water halfway up in water tray, and add wood chips. Add a drip tray at the bottom. Let it preheat for 45 minutes prior to adding salmon.

6. Take one of the grates from the smoker and spray it with cooking spray. Place the dry fish on the grate, skin side down. Place the fish inside the smoker and cook for 3 to 6 hours. Check in 2 1/2 hours and then again each hour after that. You

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want the internal temperature of the fish to be at least 130°F.