

**SMOKED SALMON - FRANK'S FAVORITE RECIPE**

6 Cups water  
1 Cup Soy Sauce  
1 Cup Dry White Wine  
3/4 Cup Kosher or Canning Salt  
2 Cups Brown Sugar  
1 tsp Onion Powder  
1 tsp Garlic Powder  
1 Tbsp Pepper  
1 Tbsp Louisiana Cajun Seasoning  
1 Tbsp Tabasco

Brine thin fish for 6 hours and thick fish for 8-10 hours. Mix it up 2 or 3 times while keeping refrigerated. Brine may be used 2 or 3 times if kept refrigerated and used within 1 week. Use a plastic or ceramic bowl for brining – not metal.

Rinse lightly and pat dry on paper towels. Spray racks with Pam to prevent sticking. Place on racks and allow to air dry for 1 hour to achieve a pellicle finish.

Use only 2 pans of Chips N Chunks Hickory, Alder, or Apple and smoke for 5-7 hours depending upon ambient temperature and thickness of fish. Use 6-7 bisquettes in a Bradley Smoker.

**[www.fishwildthing.com/recipes.html](http://www.fishwildthing.com/recipes.html)**