

Brine for Smoked Salmon

Savannah · 29/09/2024



Prep Time

12 hrs 15 mins

Difficult

Medium

Servings

24

Description

This salmon brine for smoking is made with lots of citrus flavors. It is also excellent for trout. This recipe makes enough to brine two large salmon fillets.

Ingredients

- 1 gallon water - 1 cup kosher salt - 1 cup white sugar - 1 cup brown sugar - 1 (3 ounce) package dry crab and shrimp seasoning mix - lemon pepper to taste - freshly ground black pepper to taste - 1 large yellow onion
- sliced - 4 lemons
- sliced and crushed - 2 oranges
- sliced and crushed - 1 lime
- sliced and crushed - 4 cloves garlic
- crushed or to taste - 1 dash hot pepper sauce

Instructions

1. Pour water into a large bowl or small bucket. If using a pot
2. use one that does not contain aluminum. Stir in salt
3. white sugar
4. brown sugar
5. seasoning mix
6. lemon pepper
7. and black pepper. Add onion
8. lemons
9. oranges
10. lime
11. garlic
12. and hot pepper sauce. Soak your salmon in this brine in the refrigerator for 12 to 36 hours. Smoke using your desired method (see tip below). To Smoke Salmon: Pat fillets dry with paper towels; do not rinse. Place on smoking rack skin-side down. Place a fan on high for about 4 hours to seal the fish. Add your favorite wood to the smoker. Smoke at 180 degrees F (82 degrees C) for 5 to 6 hours. Try it — y'all will love it!
Editor's Note: Always brine foods in a food-grade
13. nonreactive container such as a stainless steel or enameled stockpot
14. a brining bag
15. or a food-grade plastic bucket. Nutrition data for this recipe includes the full amount of brine ingredients. The actual amount of brine consumed will vary.