



Salmon Brine That39s OhSoFine

Savannah · 29/09/2024



Prep Time

1

Difficult

Medium

Servings

1 gallon brine

Description

Basic recipe that can be tweaked to your liking We serve smoked salmon with a sour creamdillhorseradish sauce over sliced baguette to guests that rave on and on about how incredible it is This recipe works well with halibut too

Ingredients

- - 2 tablespoons whole black peppercorns - 1 gallon water - 1 cup kosher salt - 1 cup brown sugar - ½ cup honey - ½ cup pure maple syrup - ¼ cup white sugar - 2 jalapeno peppers
- thinly sliced - 6 cloves garlic
- smashed - 1 tablespoon onion powder

Instructions

1. Place peppercorns in a plastic bag and seal. Crush peppercorns on a work surface using a rolling pin.
Combine water
2. crushed peppercorns
3. salt
4. brown sugar
5. honey
6. maple syrup
7. white sugar
8. jalapeno peppers
9. garlic
10. and onion powder in a large bowl; stir until sugars and salt dissolve completely. Cook's Note: You can heat everything to intensify flavors and help dissolving process go faster
11. but must cool completely before adding salmon/fish. Editor's Note: The nutrition data for this recipe includes the full amount of the brine ingredients. The actual amount of the brine consumed will vary.