

Hot Smoked Coho Salmon

By Gerry Speirs



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Ingredients

- 3 ½ lb Copper River Coho Salmon fillet
- ¾ cup dark brown sugar
- ½ cup kosher salt
- 1 tsp black pepper
- 1 tsp ground cloves
- 1 tsp cardamom
- ½ tsp ground nutmeg
- 1 tsp ground coffee

Instructions

- Rinse the salmon and pat dry with a paper towel
- Lay the salmon on baking tray skin side down
- In a bowl whisk together remaining ingredients
- Spread the spice mixture over the salmon completely covering it
- Cover the salmon lightly with plastic wrap and refrigerate for 24 hours, then rinse and dry again and place on a sheet of foil ready for the smoker
- Using applewood chips in your hot smoker, add salmon to smoker once the temperature is steady around 150°F
- Smoke the salmon for two hours until firm to the touch, remove the salmon and cover lightly with foil, refrigerate for at least 12 hours
- Before slicing carefully peel off the skin
- Eat as is or add it to some eggs for breakfast

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