

RECIPE

COLD SMOKED SALMON

MAKE THIS DELICIOUS DÉLICACY YOURSELF, WITH 4
INGREDIENTS: SALMON, ALLBRINE, SMOKE AND TIME

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BARBECUE SAUCES

BARBECUE RUBS



BARBECUE PICKLES

BARBECUE BRINES

RECIPE

COLD SMOKED SALMON

INGREDIENTS

- 1 SIDE SALMON WITH SKIN
- ALLBRINE NO.1

MATERIALS

- CLOSABLE BARBECUE OR SMOKE BOX
- KITCHEN PAPER
- YOUR FAVORITE SMOKE DUST (FINE SAWDUST)
- COLD SMOKE GENERATOR

PREPARATION

PREPARATION: 15 MIN.
BBQ TEMPERATURE: 1 TO 24°C
TIP: A COMBINATION OF OAK AND BEECH WOOD GOES WELL WITH SALMON. BUT OTHER TYPES LIKE APPLE, HICKORY OR CHERRY WILL DO JUST FINE TOO!



STEP 1

GENEROUSLY COAT THE SALMON ALL AROUND WITH ALLBRINE NO.1.

REFRIGERATE FOR 12 HOURS. RINSE OFF THE ALLBRINE AND PAT DRY WITH KITCHEN PAPER.

THEN DRY IN THE REFRIGERATOR (DO NOT COVER!) FOR ANOTHER 12-24 HOURS.

STEP 2

COLD SMOKING IS DONE AT A TEMPERATURE BETWEEN 1°C AND 24°C. USE A SO-CALLED "COLD SMOKE GENERATOR" (EGG CARTONS FILLED WITH SMOKE DUST ALSO WORK).

SMOKE THE SALMON FOR 12-18 HOURS. AFTER SMOKING PUT AWAY REFRIGERATED FOR ANOTHER 24 HOURS TO ALLOW THE SMOKE FLAVOR TO DISTRIBUTE AND TO DEVELOP.

STEP 3

SLICE THIN TRANCHES DIAGONALLY TOWARDS THE TAIL. SERVE ON A NICE LOAF OF BREAD OR FRESH TOAST WITH SOME GROUND BLACK PEPPER.

OR SERVE IT NEW YORK STYLE: ON A BAGEL WITH CREAM CHEESE AND RAW ONION.

ENJOY!



CHECK ONLINE

THIS RECIPE AND MANY OTHERS CAN BE FOUND ON OUR WEBSITE.