

***CAPTAIN MUG’S FAMOUS SMOKED SALMON RECIPE***

This is a family tried and true recipe that has been passed down generations. Your catch will never taste any better once you try it.

**Ingredients:**

Crock (a big enough container to brine your catch, we suggest a food safe 5 gallon bucket)

1 Gallon of water

1 Cup Salt

½ lb. Dark Brown Sugar

15oz. bottle of Molasses

5 Bay Leaves

1 Cup Teriyaki Sauce

2 Tbsp of Worcestershire Sauce

1 Tsp Coarse Black Pepper

1 Tsp Cayenne Pepper

1 Tsp Garlic Powder

***Directions:***

Mix all ingredients together well in crock.

Add Salmon fillets, make sure that all fillets are covered by the brine.

Place in fridge for 2-3 days, stirring daily

Take out of brine and let air dry, in fridge, until sticky to the touch.

***Smoking instruction:***

Start smoker and let it reach 160° F, with damper half open so there is a good amount of smoke in the chamber.

Spray smoking grates with non-stick cooking oil, place fillets skin down, brush top with honey, sprinkle with coarse ground black pepper and dark brown sugar.

Smoke for 3.5 hours at 160° F.