

SMOKED SALMON

Ingredients:

- 1 salmon fillet
- 2 cups water
- 1/2 cup soy sauce
- 1/3 cup brown sugar
- 2 tablespoons sea salt
- 1-2 teaspoons garlic powder
- 1 teaspoon fresh ginger (grated)
- 1 teaspoon liquid smoke (if dehydrator)



Instructions:

- (1) Debone, rinse, pat dry salmon. Cut into small pieces (I like about 1 inch thick, but can do thinner).
- (2) Mix brining ingredients well. If using a smoker, skip the liquid smoke (I don't have a smoker, but a dehydrator works just fine, but you'll want the smoke flavour added then). Cover salmon for about 8 hours (or more).
- (3) Dehydrate for 8-12 hours (if about 1 inch thick) at 140