



This recipe is from our friend, Paul. Paul said "This rub was developed for ribs and pork loin, but was used on salmon once by mistake and everyone loved it. Seems some of the best things in life come from mistakes." Make no mistake, this is a great dish!

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Entrée

Prep Time: 3 Hours • Smoking Time: 1 1/2 Hours

This Month's
Featured Recipe.....

Paul's Smoked Salmon

INGREDIENTS:

1 Salmon filet 2-2 1/2 lb.
Brine:
5 cups of cold water
1 cup kosher salt
1 cup sugar
2 cups of hot water

Rub:

1 cup sugar
1 cup kosher salt
1/2 cup brown sugar
dried in slightly warmed oven
5 Tbsp. +1 tsp. chili powder
4 tsp. black pepper

2 Tbsp. + 2 tsp. ground cumin
4 tsp. Accent (msg)
4 tsp. cayenne pepper
4 tsp. garlic powder
4 tsp. onion powder

*Suggested Wine Pairing
For This Recipe:*

**Walter at Ranchmart
Wine & Spirit recommends...**
• Greg Norman Pinot Noir

INSTRUCTIONS:

Dissolve salt and sugar in hot water in a gallon sized ziplock bag until cool. Add cold water and salmon. Refrigerate for 3 hours. Remove salmon from brine, rinse and dry with paper towels. Generously spread the rub over one side of the salmon and let sit for 30-45 minutes. Smoke over indirect heat at 225 degrees for 1 1/2 hours. Pecan wood seems to be the best choice of wood for this recipe.

