

Techniques of Smoking

Salmon is much different from halibut or cod and yet I have smoked both types with salmon. One just has to be where of the times and temperatures. I use two thermometers. One I place through the top of the smoker and the other is a digital that I stick into the fish to check that its done.

In the village my choices for smoking chips were limited. Once in a while we had some bags of hickory chips which I laid on top of the wood in the outhouse looking smoker. I always soaked my chips mixed with birch and alder harvested from the sea over night. I started my outhouse smoker with dried driftwood and then once it was hot I put the fish of racks at the middle of the smoker. I then added my wet wood and chips to the fire. We smoked the whole day and kept checking for doneness by sight and touch.

Smoking in a Little Chief is a little different. I have the type that allows access from the side of the smoker. This style makes smoking much easier.

First I take the racks out and coat them with non-stick spray or you can use butter or crisco to coat them. After putting in the heat coil and hooking it up to power I allow the smoker to heat at least half an hour. I get the fish out of the brine and dry it with paper towels before putting it on the grill racks. Drying it off helps it keep from sticking. Next I put the racks in the smoker putting the thin fillets on the top and the thicker near the bottom. This helps with the times and temperatures. I smoke form a minimum of 6 to 8 hours checking the top racks first. You may choose to have a moister fish or dry it like jerky. My minimum temperature is 150 degrees f* for moister fish, and 170 or until dry to my liking for jerky. Some people like their fish smoked to 125-130 degrees f*. I find this a little too moist for me. I usually shrink wrap all my fish with a date and type to freeze. This allows for fish all winter long.

Here is a quick brine for the fish. I use a large pot that will fit in my refrigerator. First I add 1/2 cup of white sugar. I don't like my fish too sweet. Next I put in a quart of low sodium soy sauce. Next a cup of lemon juice and stir until incorporated. I like brown sugar so I add a cup of that to the mixture and stir in. Next I add water to a level that I taste until

satisfied. Spices are next: crushed garlic cloves to taste, onion powder, grated ginger to taste and ground pepper. Bye the way!

***Leave enough room for the fish!!

Place the fillets or whole fish in the brine and brine overnight in the refrigerator. Take out the pot of brine and transfer to the racks after drying the fish off with paper towels on foil or parchment paper.

Load the racks strategically with the small thin on top and thicker below. Use the smoker technique mentioned above. You should wind up with great tasting smoked fish!

Thanks for listening.

This is Michael your Cultural Alaskan Chef

Recipe

1. 1 large pot that fits in the refrigerator
2. 1/2 cup white sugar
3. 1 quart low sodium soy sauce
4. 1 cup lemon juice
5. 1 cup brown sugar
6. Add enough water to taste
7. Crushed cloves of garlic to taste
8. Onion powder to taste
9. Grated ginger to taste
10. Grated pepper to taste

Refrigerate overnight and follow techniques provided