

Subject: : Tips and Tricks

Topic: : SMOKING TROUT

Re: SMOKING TROUT

Author: : echuck66

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URL:

Quote:

Yep. Alder and Hickory have turned out the best when I have done demos. Hickorys kinda like bacon though, you could add it to a turd and make it taste good.

Also the brine soak has made a difference and improved the compliments I would recieve.

I agree, brining helps, but a good cure using plenty of kosher salt will do just as well. The salt extracts moisture from the fish and when combined with some good seasoning, makes for some very tasty fish.

I use a mixture of kosher salt, brown sugar and black pepper. Other ingredients in a good rub might include some paprika, cyan pepper, etc. Look online for some recipes. There're plenty out there.