

Subject: : Tips and Tricks

Topic: : SMOKING TROUT

Re: SMOKING TROUT

Author: : Van_Cleaver

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I have been smoking trout for over thirty years and like to keep it simple. I like to use Kosher salt and brown sugar about 3-1 sugar to salt. Traditional brine was always 50/50 but I find that too salty for my palate these days. Anyway I usually mix hot water with salt, sugar, a little pepper and dill and brine overnight; using whole fish; small to medium 10-14" are easiest and if you can do a batch that are close to the same size, so much the better. I prefer apple bark and twigs; it's free for me and not too strong. Let the fish sit for a hour in the smoker or out in the air before you start. As mentioned above if you use hickory it will overpower just about anything. I usually run six batches or so of bark and rotate the racks. They will get a nice golden color when done, make sure you have some fresh bagels and cream cheese handy!