John and I like to spend our summers in Seattle, Washington, fishing for salmon in Puget Sound. Salmon fishing is not always good, but when it is we sometimes catch more fish than we can eat fresh. We fillet and freeze those fish for later use. In winter and spring it’s fun to smoke some of these fish to share with friends and neighbors. We use a commercially available electric food smoker (Bradley Smoker) to make a “hot” (cooked) smoked salmon.

**Hot Smoked Salmon**

1. Trim and rinse fillets in cold water (do not remove the skin)
2. Cut fillets into chunks or strips
3. Make a brine and cure fish overnight: (Mix all ingredients well; then, submerge fish in the brine, and refrigerate overnight (12-24 hrs)
   - 4 liters of water;
   - 4 bay leaves;
   - 1/2 cups of pickling salt;
   - 1/2 cup brown sugar;
   - 1 cup unsulfured dark molasses;
   - 1 teaspoon whole allspice
4. Remove fish from brine and rinse well
5. Place pieces skin side down on greased racks (about 1 hr)
6. Use alder or fruit wood chips
7. Smoke for 2 hours at a low temperature 40-60°C (100-120°F) (blot off excess moisture)
8. Smoke at a higher temperature for the next several hours 70°C (140°F)
9. If you can control the temperature on your fish smoker finish at 80°C (175°F) for 1 hour or in your oven

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