



ALDER SMOKED WILD PACIFIC ROCKFISH



Fresh Canadian Wild Pacific Rockfish Fillets. Spray/rub Extra Virgin Olive Oil on both sides of the fillets and lightly season each fillet with a nice Seafood seasoning like Old Bay, Veron's Cajun Seasoning, Tony Chachere's Creole Seasoning or Fagundes Seasoning.

Preheat your Wood Pellet BBQ Smoker-Grill to 225°F using Gourmet BBQ Pacific Alder pellets. Hot Smoke the Pacific Rockfish at 225°F until the internal temperature of the Wild Pacific Rockfish reaches 140°F or when the fish flakes easily with a fork and has a completely opaque white interior. Allow the Pacific Rockfish to rest for 5 minutes..



Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)