



## ALDER SMOKED SALMON



Marinate 4 oz Salmon portions with Mr Yoshida's Traditional Teriyaki for 4 hours in the refrigerator. Remove the salmon, pat dry, and refrigerate uncovered for 2 to 4 hours to allow pellicles to form.

Preheat your Wood Pellet BBQ Smoker-Grill to 180°F using Gourmet BBQ Pacific Alder pellets. Smoke the Salmon for 1 hour at 180°F. Increase the temperature to 300°F until the internal temperature (IT) of the Salmon reaches 145°F. The Salmon will flake easily with a fork when done but isn't as reliable as IT. (approx. 1 3/4 hours)

This Salmon Hot Smoking method locks in the flavors and moisture. You'll be amazed at the results you achieve in an afternoon and the praises will make it all worthwhile!



Recipe Compliments of Smokin' Pete ([www.smokinpetebbq.com](http://www.smokinpetebbq.com))