



ALDER SMOKED STEELHEAD TROUT



Fresh Wild Steelhead or Costco Fresh Farmed Steelhead Fillets. Leave the skin on and cut the Steelhead into 3 inch strips. Brine the Steelhead for 12-24 hours in the refrigerator. Make sure that the fish is held under the brine in order to get complete uniform brining using the following brine:

1 Gallon cold water
1 quart Soy sauce or Teriyaki
1 cup Pickling Salt
3 Tbsp Cayenne Pepper (Optional)

2 lbs Brown Sugar
2 Tbsp Garlic Powder
1 Tbsp Onion Powder

After 12 hours of brining, place the fish in a single layer on drying racks and ensure that the pieces do not touch each other. Dry the fish for 12 hours in the refrigerator until a hard pellicle forms. Fish will have a tough, shiny coat and will be slightly tacky to the touch.

Preheat your Wood Pellet BBQ Smoker-Grill to 180°F using Gourmet BBQ Pacific Alder pellets. Smoke the Steelhead at 180°F until the internal temperature of the Steelhead reaches 140°F. Rest the Steelhead before you vacuum seal and freeze the smoked fillets. Smoked Steelhead, like Salmon becomes better with time.



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