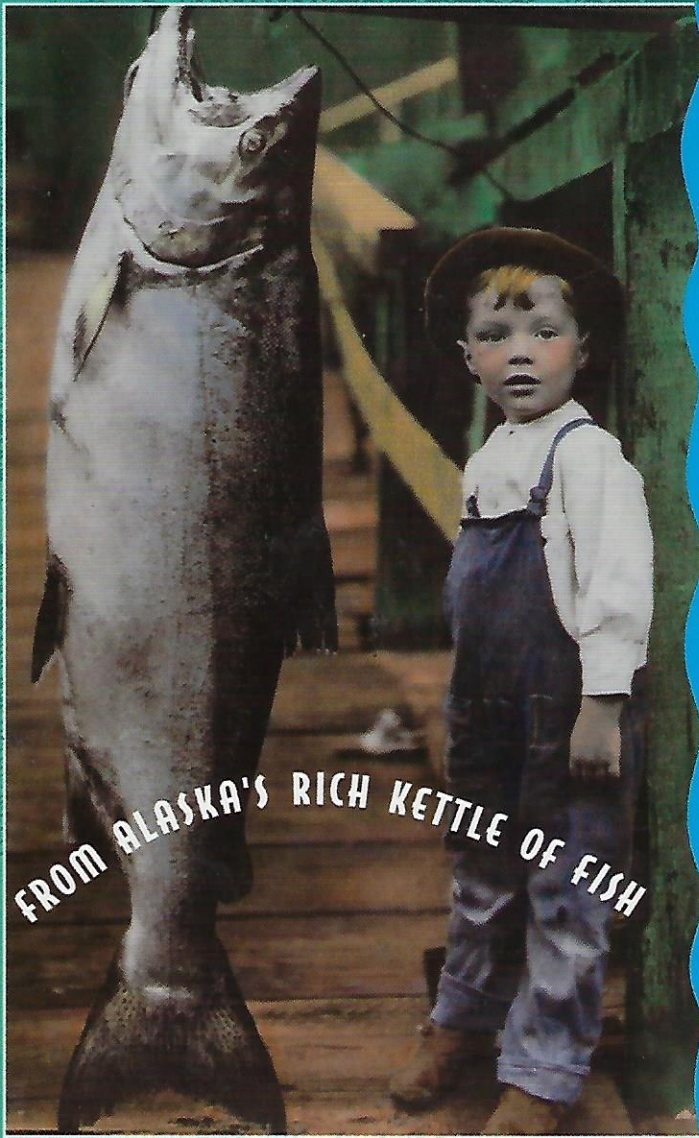
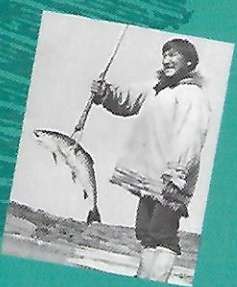


THE ALASKA HERITAGE
SEAFOOD COOKBOOK



FROM ALASKA'S RICH KETTLE OF FISH

ANN CHANDONNET



GREAT RECIPES



Smoked Salmon

This smoked salmon recipe comes from Rachel Holzwarth's brochure *Menu Planning Guide for the Backcountry*, which features recipes suitable for hikers and mountain climbers. Oilier salmon, such as king and sockeye, are best for smoking.

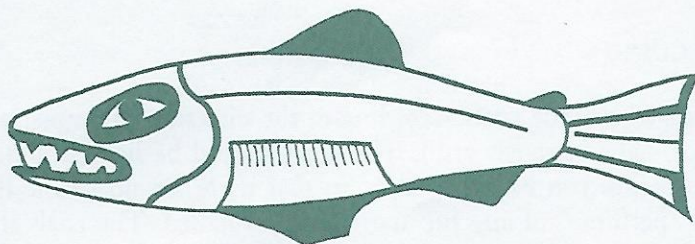
10 pounds salmon fillets or sides

Brine:

- ¼ cup lemon juice*
- ½ cup brown sugar*
- ¼ cup noniodized salt (see Note)*
- 2 cups soy sauce*
- 1 cup water*
- ½ teaspoon onion powder*
- ½ teaspoon minced garlic*
- ½ teaspoon pepper*
- ½ teaspoon Tabasco sauce*
- 1 cup dry white wine*
- ½ teaspoon red pepper flakes*

To make Brine, combine the lemon juice, brown sugar, salt, soy sauce, water, onion powder, garlic, pepper, Tabasco sauce, wine, and red pepper flakes in a large bowl and stir to mix well. Distribute the brine evenly among gallon-sized, zipper-top bags. Divide the salmon among the bags. Soak the salmon in the brine, refrigerated, for 8 hours; turn the bags occasionally to distribute the brine.

Take the salmon from the bags, place on wire racks, and let air-dry for 1 hour. Smoke the salmon over moistened hickory chips (see the smoking information on the preceding page) for 12 hours or until done.



Tlingit design

NOTE: For smoked salmon brine, use only kosher salt, vacuum-dried salt, dairy salt, pickling or canning salt, or flake salt. Rock salt, sea salt, and iodized salt all contain impurities and additives that can cause bitterness and off-flavors.