

# Smoked Salmon – Dry Cure

Prep Time: 15 mins  
Cooking Time: 3 hrs  
Serves/Yields: 6 servings

## **Ingredients:**

3 lb salmon fillet (skin on)

## **Cure (for 5 lbs of salmon):**

1/2 cup coarse sea salt  
4 cloves of garlic – mashed  
1 cup firmly packed brown sugar  
1 tsp ground ginger  
1 tsp onion powder  
1 tsp ground white pepper  
1 bay leaf pulverized

## **Seasoning**

1/2 tbsp fresh crushed black pepper  
1 tsp red pepper flakes  
1 tbsp onion powder  
1 tbsp garlic powder  
1 tsp white pepper

## **Slow Smoking**

Apple or Cherry Wood Chunks



## **Instructions - Cure:**

1. Rinse salmon with cold water, pat dry, and remove any small bones with tweezers
2. In a bowl, combine the cure ingredients and mix well
3. Layout 2 layers of plastic wrap overlapped about 3" and at least 6" longer than the fillet ends
4. Spread 1/4 of the mixture on the plastic wrap where the fillet will lie
5. Lay the fillet in the center of the plastic wrap and spread the remaining mixture on the fillet
6. Fold the sides, then the ends - Ensure the seam is on top
7. Add the fillet to a large pan and place in the refrigerator to cure 6 – 8 hrs or overnight (curing time will depend on the thickness of the fillet)
8. Remove from the refrigerator, rinse thoroughly, and pat dry with paper towels

## **Instructions – Seasoning and Slow Smoking:**

9. Place on a cutting board or rack and evenly sprinkle seasoning
10. Air dry for approximately 1 hour
11. Spray or gently rub a light coat of olive oil on both sides of the fillet
12. Prepare your smoker and bring to a temperature of approximately 170'
13. Add 3 or 4 Apple or Cherry Wood Chunks to the coals
14. Brush or spray a light coat of high temp oil (e.g. grape seed or avocado) on the smoker rack
15. Place the fillet on the smoker rack, maintain temperature at 170'
16. Continue to slow smoke the salmon for approx. 2 – 3 hrs, depending on thickness
17. After 1 hr, add additional wood chunks
18. 145° internal temperature is considered a safe temperature
19. Serve hot, room temperature or chilled
20. Store unused salmon (e.g. vacuum packed and frozen until ready to use)

**Recipe by: The Kitchen Tool**

Visit us at [www.cookandrenovate.com](http://www.cookandrenovate.com) for delicious and healthy recipes!

All content including photos and recipes is copyrighted by cook and renovate and may not be reproduced without permission!

e-mail: [thekitchentool@cookandrenovate.com](mailto:thekitchentool@cookandrenovate.com)