



Smoked Salmon Candy

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Course	Appetizer
Cuisine	Hot Smoking
Prep Time	20 minutes
Cook Time	6 hours

Servings 6
Author Jeff Phillips

Ingredients

- 2-3 lb filet of salmon
- 2 cups Jeff's original rub
- 3/4 cup Real Maple syrup

Instructions

1. Rinse salmon with cold water
2. On a cutting board, slice across the fish into 1 inch wide pieces
3. Remove skin using a sharp knife
4. Rinse fish under cold water to remove scales
5. Place a layer of rub into a plastic or glass bowl.
6. Place the fish onto the rub.
7. Sprinkle a layer of rub onto the top of the fish pieces.
8. If you need to double-stack the fish, place another layer of rub then more fish.
9. Finish this layer with a layer of rub on top.
10. Place a lid on the container and place in the fridge for 8-12 hours or overnight.
11. Rinse the rub from the fish using cold water and lay on paper towel to drain.
12. Place the salmon on a Bradley rack or similar with at least ½ inch between pieces.
13. Place rack in fridge for 3-4 hours to allow the fish to dry and form a pellicle.
14. Setup smoker for cooking at about 120°F (49°C)
15. Place salmon pieces directly on smoker grate for 2 hours.
16. Increase heat to 140°F (60°C)
17. Continue to cook salmon for 2 hours
18. Increase heat to 160°F (71°C)
19. Continue to cook salmon until it has reached the desired dryness/texture
20. Mix together ¾ cup of maple syrup with 2 TBS of Jeff's rub to create a glaze.
21. Brush the glaze on the salmon pieces every hour while they are in the smoker