

CIDER-BRINED SMOKED KING SALMON

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INGREDIENTS

- 2 LB WILD KING SALMON
- 1 CUP PACKED BROWN SUGAR
- ½ CUP SEA SALT
- 4 ¼ CUPS APPLE CIDER
- ½ TSP. RED PEPPER FLAKES
- 2 TSP. FRESHLY GROUND BLACK PEPPER
- 2 TSP. ALLSPICE
- 2 TBSP. HONEY
- WOOD CHIPS (APPLEWOOD PREFERABLY)

PREPARATION

1. MAKE THE BRINE: COMBINE BROWN SUGAR, SEA SALT, 4 CUPS APPLE CIDER (RESERVE ¼ CUP), RED PEPPER FLAKES, BLACK PEPPER AND ALLSPICE IN A NONREACTIVE SAUCEPAN OVER MEDIUM-HIGH HEAT. STIR TO DISSOLVE THE SALT AND SUGAR; SIMMER FOR FIVE MINUTES AND REMOVE FROM HEAT. ALLOW THE BRINE TO COOL COMPLETELY.
2. PLACE THE SALMON FILLETS AND COOLED BRINE INTO A LARGE ZIPLOC BAG AND REFRIGERATE FOR ABOUT FIVE HOURS OR OVERNIGHT.
3. TO MAKE THE GLAZE, COMBINE THE RESERVED CIDER AND HONEY IN A SMALL SAUCEPAN AND BRING TO A BOIL. DECREASE THE HEAT AND SIMMER FOR FIVE MINUTES. REMOVE AND ALLOW TO COOL COMPLETELY.
4. REMOVE THE SALMON FROM THE BRINE AND PAT DRY.
5. HEAT THE GRILL TO MEDIUM-HIGH. OIL THE GRILL WELL AND ALLOW OIL TO HEAT. PLACE THE SALMON FLESH-SIDE DOWN ON THE GRILL AND COOK, UNCOVERED, FOR 4 MINUTES. ADD A HANDFUL OF WOOD CHIPS DIRECTLY TO COALS. CAREFULLY TURN THE FILLET OVER AND BRUSH THE GLAZE ON TOP.
6. COVER, WITH VENTS OPEN HALFWAY, AND COOK FOR FIVE MINUTES.