

When you fish with us, we offer the additional service of smoking your fish, turning them into a long-lasting delicacy to share with friends. For fish under 10 pounds, we will fillet, brine, and smoke for \$10 each. For fish over 10 pounds, they will be processed at \$1 per pound. Shipping and tax will be added to these orders. Remember to ask for a free sample when you are out with us.

Member Donn Vey of Manson contributes this recipe

Dry brine smoked Mackinaw or Salmon

This recipe is for making a bulk amount of dry mix. Remember to store it in dry cool location. It mixes nicely in a 5-gallon bucket.

Ingredients:

10 lbs non-iodized salt
5 lbs white sugar
5 lbs brown sugar
5 Tablespoons Black Pepper
1-1/4 teaspoons of powdered cloves
1-1/4 teaspoons of powdered cinnamon
(Add Bay leaves as used)

Mix ingredients thoroughly

Fillet your fish and lay them skin side down.

Rub the dry brine lightly on the flesh side, applying it from the tail to the head. Do not heap it on. Let it work into the flesh from 1 to 2 hours depending on the size of the fish. Wipe off excess mix. Drain liquid.

Smoke the fish at 120 to 130 degrees F for 5 to 5.5 hours in the summer and 6.5 to 8 hours in the winter.

To maintain a nice red color there must be considerable air circulation. The old converted refrigerator that we use is much better at this than our Big Chief smoker.

We hope to include at least one fish or game recipe per newsletter. If you have a recipe you would like to contribute, please e-mail me at AntonJ@aol.com , or call 509-687-0709.