

Basic Brine

<p>1qt. water 1/2 cup NON-IODIZED salt 1/2 cup white sugar</p>	<p>Fill a quart jar 1/2 full with good warm water. Add salt and sugar. Mix well until dissolved. Top off jar with cold water. This recipe may be increased if you need more brine. Immerse prepared fish chunks, filets or small whole fish completely in the brine solution.</p> <p>Brine chunks 1" thick, 8 to 12 hours or overnight. Brine filets up to 1/2" thick about 4 hours Brine small whole fish or very thin pieces about 2 to 4 hours.</p> <p>Stir solution and rotate fish occasionally. Remove from brine. Rinse each piece in cool water and place on paper towels. Pat dry. In about 1 hour, you will notice a tacky glaze on the surface of the fish. This is called the "pellicle". Your fish is now ready for loading into the smoker.</p> <p>THICK CHUNKS---Smoke 8 to 12 hours, using 3 panfuls of Chips 'n Chunks flavor fuel. FILETS TO 1/2" ---Smoke 5 to 8 hours, using 2 panfuls of Chips 'n Chunks flavor fuel. SMALL FISH, THIN PIECES---Smoke 2 to 4 hours using 1 or 2 panfuls of Chips 'n Chunks flavor fuel.</p> <p>Add Chips 'n Chunks flavor fuel during the early stages of the drying cycle. Check the meat periodically for the degree of doneness you desire.</p>
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