

# Smoked Salmon

**Jerry**

Smoked Salmon

Brine:

1/3 cup sugar  
1/8 cup non-iodized salt  
1-1/4 cups soy sauce  
1-3/4 cups water  
1/2 tsp onion powder  
1/2 tsp garlic powder  
1/2 tsp pepper  
1/2 tsp Tabasco sauce  
1 cup dry red wine

Brine salmon chunks for minimum of 8 hours in refrigerator. Place salmon chunks on rack, pat dry, and let air dry for 1 hour. Place in smoker. Use one pan of Hickory chips. Leave salmon in smoker for 8 to 12 hours. The amount of time will depend on thickness of salmon pieces, outdoor temperature and how "dry" you want your salmon pieces.