



## SMOKED FISH

If you have one of those portable hot smokers, try this one for size.

1. Soak the fish in a brine solution for 6 to 24 hrs. The brine is the secret.

### Brine

The brine consists of 150gm of raw brown sugar and 150gm of cooking salt diluted in 400ml of hot water. Add a further 600ml of cold water and let cool before adding fish fillets. The brine can be modified to alter taste by using 600ml of Port instead of water. You can also add crushed black peppercorns and/or crushed basil leaves (fresh or processed)

2. Fillet chosen fish, Aussie Salmon, Mackerel, Snook, Snapper, Shark, Whiting

For 1kg of fish use 1ltr of brine.

3. Smoke in smoker

### Note

When using the metho burner, try only half filling it. Do multiple burns with a ten minute gap in between to allow the fish to cool again. This way you will get more smoky flavour and the fish will be cured rather than cooked.

Lay a piece of alfoil, shiny side up, in the burner bottom and sprinkle half a handful of sawdust or wood chips in the bottom. Don't get too carried away or the metho burner will not get hot enough to smoulder the wood. I also add about a dozen crushed Lemon, Lime or Orange tree leaves, the darker ones.

Repeat the burn process at least twice, three times may be needed for thicker fish.

Don't open the lid and let the smoke out as soon as the burner stops. Replace the wood after each burn.

Hickory supplied with some of these burners is OK but is quite mild. I use Oak or Aussie redwood. Sleepers (untreated) are a good source. I buy them from the garden suppliers and run the circular saw through them over an old sheet. You can also use the red wood chips garden centres sell as a mulch.