

Hot smoked salmon

By Neil Forbes



One of the lovely things about salmon is that it smokes so well. Rather than buying hot smoked salmon it's really easy to make your own very simple homemade hot smoker

What you will need

1l cold water
150g salt
Salmon steaks or even tails
Oak chips
Kitchen foil
Metal tray and rack

Method

Prep Time: 2 hours

Cooking Time: 20 mins

1. Bring the water to the boil and dissolve the salt. Allow it to cool completely.
2. When absolutely cooled pour it over the salmon and soak for about 90 mins.
3. To make your smoker get a metal tray cover with foil, put some oak chips on the foil and put the salmon on a rack over the chips and cover with a lid.
4. Then put the whole lot over the gas for 20 mins or until firm and rusty coloured and don't forget to open the window or better still do it outside on the BBQ.
5. Let it cool and serve with crème fraîche, capers or flake it into a mixed salad