



Recipes

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Hot Smoked Salmon

Prep Time: 10 Minutes

Cooking Time: 8 Minutes

Serves 12

Ingredients:

- 1 cup Applewood Smoking Chips , soaked with water
- 1 1/2 tsp. Kosher Salt
- 1 tsp. Whole Black Peppercorns , toasted
- 1 tsp. Whole Fennel Seeds , toasted
- 1/2 tsp. Whole Coriander Seeds , toasted
- 36 oz. Sockeye Salmon Filets , skin on

Directions:

1. Prepare smoker with soaked applewood chips.
2. Combine salt and toasted spices in coffee grinder and pulse 4-5 times, sprinkle spice mixture evenly over salmon and let stand for 10 minutes. Place salmon in smoker, cover and smoke for 6-8 minutes. Remove salmon, remove skin and gently flake into medium size pieces. Reserve refrigerated.