



Brine for Smoked Salmon

Makes: 24 servings (1 gallon)

Prep Time: 12 - 36 hours

Ingredients:

- 1 gallon water
- 1 cup kosher salt
- 1 cup white sugar
- 1 cup brown sugar
- lemon pepper to taste
- 1 (3 ounce) package dry crab and shrimp seasoning mix
- freshly ground black pepper to taste
- 4 cloves garlic, crushed or to taste
- 1 dash hot pepper sauce (optional)
- 4 lemons, sliced and crushed
- 2 oranges, sliced and crushed
- 1 lime, sliced and crushed
- 1 large yellow onion, sliced



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Prep Time: 12 - 36 hours

Directions:

1. Pour the water into a large bowl or small bucket.
Note: If you must use a pot, use one that does not contain aluminum.
2. Stir in the kosher salt, white sugar, brown sugar, lemon pepper, parsley and seasoning mix.
3. Add the garlic, hot pepper sauce, lemons, oranges, lime and onion.
4. Soak your salmon in this brine for 12 to 36 hours.
5. Remove salmon.
6. Discard remaining brine.
7. Smoke using your desired method.

Recipe and photo courtesy of Allrecipes.com.



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