

Elliotts Candied Salmon

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Brine:

- 5 Cups of warm water
- 4 Cups brown sugar
- 1 Cup of coarse salt
- 1 Cup of maple syrup
- 1 oz. Dark rum



Mix the brine ingredients together in a large non plastic bowl which will fit into your fridge. Skin and de-bone about three pounds of salmon fillets, cut up into about 1 inch square chunks and place in the brine, cover with saran-wrap and put into the fridge for about 18 to 20 hours, stirring occasionally. When brining is complete, remove the salmon and rinse each piece very well with fresh water, this will ensure that your candy isn't too salty tasting. Place the chunks of salmon on a rack and let air dry for about 1 hour. Once dry to touch, place the rack of salmon into the smoker and smoke for about 4 to 8 hours (This can vary depending on the smoker or how well done you like it.). You'll want to change the chips in the smoker at least once during the smoking process. A good type of chip to use is Maple or Alder, but try whatever you like. Once the fish is smoked to your liking, remove and place into the following mixture:

- 1 Cup of Honey
- 3/4 Cup of Maple Syrup
- 1 oz Dark Rum
- 1 Tbsp. brown sugar

This final mixture will give the fish its candy flavour, but if left too many days in this mix, it will dry out your candy, so you'll want to be sure to eat it fairly quickly. Enjoy!

*Ole's Hakai Pass Fishing Lodge
Mid West Resorts Ltd.
PO Box 753,
Campbell River, BC, V9W 6J3
phone: 1 - 250- 287 - 8303
email: fish@ole.ca*

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