

Ole's Hakai Salmon



1/2 side of salmon (coho is nice) - remove all the bones
1/2 cup of Demerara sugar
1/4 cup salt
1 tbsp fresh rosemary (chopped)
1/2 tsp dried juniper berries(chopped)
Gin

- Mix everything but the gin together (I put it all into the food processor)
- Cover the entire fillet and let sit for 10-15 min
- Place in the smoker until desired smokiness is achieved
- Remove and cut into portions and place on baking sheet
- Place in the oven @ 350 F until done (15-25 min depending on thickness)
- Just before finishing sprinkle with a little gin
- Serve with a little lemon beurre blanc

Beurre Blanc

1/2 shallot chopped fine
Zest of 1/2 lemon
1/2cup white wine(dry)
1/2cup white wine vinegar
1/2lb butter(cold cut in cubes)

- Put everything but the butter in a stainless steel pot and reduce to 1-2 oz
- On mod-high heat, whisk in the butter cubes
- Keep adding the butter while whisking until the sauce becomes creamy
- When all the butter is melted, remove from heat and whisk till smooth
- You can hold the sauce somewhere warm but not hot until the salmon is ready.

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