

## Smoking Salmon Tutorial on a Good-One Smoker Grill



For your smoked salmon recipe there's no doubt that when it comes to types of salmon, wild Alaskan salmon is tough to beat. And for your smoker recipes, besides the smoked salmon recipe itself, the next most important decision is the type of wood to use.

When considering the right type of wood for your smoked salmon you must understand there are essentially two types of woods: hard and soft. Commonly, as preferred by most fishermen, they enjoy using hard wood, such as:

- Apple
- Cherry
- Oak
- Hickory

Also, more nut-bearing trees such as: butternut, hazelnut, and pecan can work as well. Remember to steer clear of soft woods including: elm, spruce, eucalyptus, cedar, redwood, and pine. These types of woods don't hold up well when in thrown into the smoker

Finally, if you have a smoker recipe that is charcoal-fueled, keep in mind charcoal itself is not a good source to smoke wood. So use the best **All Natural Lump charcoals from the USA**. Charcoal and its briquettes are cohesion of sawdust and wood particles held together by glues which make them easy to light but awful to taste.

## **Flavor**

Generally speaking fruit-woods tend to have a lighter smoke flavor to them than nut-woods which have a heavier, stronger smoke flavor to them. The most common type of fruit- wood that is smoked for salmon is the apple wood. Apple woods produced a light, sweet scent while smoking and have a flavor that is light enough to please a variety of taste buds. Apple wood's neutral flavor has a satisfying taste. Also, the apple wood is a good source to mix with other woods like cherry wood.

Cherry wood can be thought of as one-step above the apple wood for sweetness of flavor in the wood hierarchy of smoked salmon recipes. It has more of a full taste than apple primarily because of its nut-bearing origin. Alas, cherry wood is still (as compared to other nut- bearing woods) the lightest flavor of them all. A cherry wood is succeeded in flavor by the oak wood.

Oak woods have a very medium flavor, stronger than the cherry but weaker than the hickory. The wood's density needs more heat to produce smoke to penetrate the wood to open it up while in the smoker allowing the finished smoke to have a deeper flavor. Oak wood is a good example of hefty flavors of smoke, but the richest in smoke flavor would be the hickory.

Hickory woods alone are very dense, tight grained, and sturdy. After all, they are one of the most reliable baseball bats in the sport. With this being said, most salmon smokers don't use hickory wood in their recipe because of the overbearing taste it can have. Hickory woods are commonly reserved to smoking beefier meats (which are dense substances as well). The most important aspect for pairing the right wood for the right meat is noticing how well they compare.

## Quick Easy Smoked Salmon recipe for The Good-One Smoker



### Ingredients:

- 1.5 lb good quality salmon showing good color, and clear marbling
- Extra virgin Olive Oil
- 1/4 cup of Three Little Pigs All Purpose rub
- 1/3 cup of Three Little Pigs Competition BBQ Sauce

Cooked wild and long grained rice seasoned with butter and mixed herbs, as accompaniment.

### PREPARATION:

Wash your fish in cold water, taking care not to injure the flesh. Pat dry with thick paper towel. Coat the meat side of the Salmon with olive oil. Sprinkle with Three Little Pig's All Purpose rub.

Pre heat smoker to 250 degrees Fahrenheit with Good-One all Natural Lump Charcoal and a single piece of Apple wood. Place fish fillets gently on the smoker/grill if you like use foil under the Salmon to making moving and serving easier, and allow till done (about 1 hour). Do not overcook fish. Remove promptly from smoker, brush salmon with Three Little Pig's Competition BBQ sauce for added flavor.