



A Recipe from Old Smokey Products Company

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RECIPES // Smoked Salmon

Recipe for the Old Smokey Electric Smoker

Ingredients

- fresh salmon
- salt & pepper
- lemon juice

Directions

Wash fresh salmon thoroughly, then rub with salt & pepper. Brush with a mixture of melted butter and juice of 1/2 lemon. Place on rack and cook on high until the fish flakes easily when pierced with a fork. Cooking time will depend on how many fish are in the Electric Smoker, but should be about 20 minutes per pound.

Note: fish cooked in the Old Smokey Electric Smoker will be more moist than the usual, commercially available smoked fish or fish made in a cool-temperature high airflow fish dryer.