

Smoked Salmon Marinade

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If you are a grilling aficionado you may want to try smoking your own salmon. The salty and flavorful fish makes the perfect addition to salads, bagels, or pasta dishes when it is smoked to perfection, and this marinade marries all the flavors together in an unbelievable way.

If you have never smoked meat before you may want to do a little research before you fire up your smoker, but once you start you may find that there is no substitute for freshly smoked salmon!

Ingredients:

Salmon fillets or steaks
2 cups of soy or teriyaki sauce
1 cup of water
1 cup of white wine, dry
1/3 cup of sugar
1/4 cup of non-iodized salt
1/2 tablespoon of onion powder
1/2 tablespoon of garlic powder
1/2 tablespoon of tabasco sauce

Directions:

1. Combine all ingredients in a (non-metallic) bowl and combine.
2. Place salmon in airtight container and cover with marinade. Make sure salmon fillets or steaks are completely submerged, adding more water and/or wine if necessary.
3. Marinate 8 hours or overnight. Remove from marinade and lay on a cooling rack. Allow to dry completely, 2 to 3 hours.
4. Follow the instructions on your smoker to smoke the salmon.

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