

Simple Smoked Trout

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Ingredients:

- 1 quart of water.
- ½ cup of brown sugar.
- ½ cup of salt.
- 1 teaspoon of liquid smoke.

Preparation:

Clean the trout.

Cut the trout in half lengthways.

Make a brine solution from the water, sugar, salt and liquid smoke.

Put the trout in the brine and soak overnight, while keeping cool.

Remove the trout from the brine; then drain fully.

Smoke in a cold smoker until for about 6-8 hours or until golden brown.