

Simple Smoked Trout

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Home smokers aren't just for turkey and chicken—they also make one mean smoked fish, perfect for summer salads, sandwiches, and snacks.

Ingredients:

4 cups water
1 cup packed brown sugar
½ cup kosher salt
1 tablespoon black peppercorns
1 teaspoon liquid smoke
2 (10-ounce) dressed whole trout

Directions:

- 1) Combine water, sugar, salt, peppercorns, and liquid smoke in a large pot; bring to a boil and cook 3 minutes. Remove from heat and allow to cool to room temperature.
- 2) Place trout in sugar solution; cover and let sit overnight in refrigerator.
- 3) Remove trout from sugar solution; drain completely. Place in cold smoker and cook until golden brown, about 6 to 8 hours.