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Next

Weber smokey mountain smoked salmon recipes

This section of The Virtual Weber Bullet demonstrates how to cook barbecue on the WSM using a number of methods and techniques. You'll also find a variety of reference topics at the end of the page. This is not an exhaustive list of recipes, and the cooking examples shown here should not be interpreted as the only way or the best way to prepare a certain item on the Weber Bullet. Rather, they are examples of things I have cooked with success on the Weber Bullet and that you might enjoy trying for yourself. Note: All of these cooking examples assume the use of the 18.5" Weber Smokey Mountain Cooker, not the 14.5" or 22.5" WSM. About The Time/Temp Tables You will find time/temperature tables in most of these cooking articles. They are meant only to illustrate how easy it is to maintain and control temperature in the Weber Bullet, which I think is important for new or future WSM owners to know. You should not try to mimic the temperature patterns shown, nor do you have to measure temperature every 15-30 minutes the way I do in some of these articles. Please enjoy browsing the items below...but don't blame me if you start getting hungry! Beginner Recipes For New WSM Owners Basic Barbecued Chicken: Two whole chickens split into halves and seasoned with an all-purpose rub. Finished over direct heat for crispy skin. Basic Marinated Chicken: Two whole chickens split into halves and marinated in Italian dressing. Finished over direct heat for crispy skin. Basic Baby Back Ribs: Three slabs of pork loin back ribs rubbed and smoked until tender, then finished with barbecue sauce. Whole Turkey - Self-Basting: A 12-14 pound Butterball turkey seasoned with your favorite homemade or store-bought rub and cooked at high temperature. Pork Ribs Best Ribs In The Universe: Baby Back Ribs By The Legendary Mike Scrutchfield: This championship recipe makes some of the best ribs you've ever tasted. Commonly known as "BRITU". Pork Butt Pork Butt - The Renowned Mr. Brown: This is the famous recipe from Smoke & Spice, mop and all. An all-time favorite, good and spicy. Ham Loin & Tenderloin Pork Loin - Rib Roast Pork Tenderloin - Rubbed & Sauced Bacon Making Bacon Using Pork Belly Bacon - Pig Candy Beef Brisket Brisket - High Heat: This method combines higher-than-usual cooking temperatures and aluminum foil for tender brisket in 4-5 hours! Rib Roast Prime Rib - Herb Crusted: USDA Prime beef coated with a garlicky herb paste, roasted to perfection at high temperature in the WSM. Other Beef Cuts Smoked Tri-Tip: A California barbecue classic! Poultry Chicken Beer Can Chicken: Barbecued vertically on a beer can, this unique method for cooking chicken will impress your family and friends. Turkey Whole Turkey - Apple Brine: Our most popular brined turkey recipe! Fish Simple Hot-Smoked Salmon: The most simple, delicious hot-smoked salmon you'll ever make. High quality wild-caught King salmon & a simple cure are the key. Other Meats Smoked Meatloaf: Try your Mom's meatloaf recipe in the WSM for a smoky twist on this classic comfort food. Appetizers, Sides, Desserts, Beverages & More Bush's Beans - Doctored With Brown Sugar & Molasses: These sweet beans couldn't be easier to make, and they taste great, too. Even the kids will love 'em! Cornbread: Favorite recipes for moist, flavorful cornbread, including an Oklahoma State Fair first-prize winner! Guest Features Articles Submitted By Friends Of TVWB Baking With The Weber Bullet: Convert your WSM into a charcoal-fired bread oven. Pizza, focaccia, and other savory items baked to perfection. From Dave Stampel: Dutch Oven Cookery In The Weber Smoker: Braising a lean moosemeat roast and vegetables in a Dutch oven inside the WSM, by Dean Torges. Octopus: Japanese-style "tako" smoked over Hawaiian kiawe wood, by Geoff Hamamoto and Kevin Kawahara. Wine & Barbecue: Therein Lies The Rub: A primer on pairing wine with barbecue based on type of meat, rub, sauce, and regional styles, by Jeff Davidson. Reference Topics Cooking Log: Learn about the importance of tracking the details of each cooking session. Download a copy of the cooking log I use. Videos: Cooking Topics On YouTube Homemade Smoked Salmon is a treat all on its own, on a bagel, in a dip, or as part of an appetizer board. My Smoked Salmon recipe is tender, smoky, and yes, absolutely worth it to DIY. Discover how to make Smoked Salmon at home; yes, it's possible! This guide for my ultimate homemade Smoked Salmon recipe takes you through how to make Smoked Salmon step by step; if you have a smoker, you're already well on your way. I recommend a hot-smoking process, but the smoking temperature is kept to a minimum for maximum velvety texture and flavor. Unlike cold-smoking, which puts the salmon through a lengthy curing and smoking process at a very low temperature, hot-smoking salmon can be smoked over the course of an afternoon, which is ideal; especially if you're hungry (and even more so if you have a fresh batch of bagels that need a buddy!). Table of ContentsRecipe ingredients Ingredient notes Salmon: Any salmon will work with this technique: wild salmon, Steelhead, trout, sockeye, or coho. You can also smoke farmed or wild, line-caught salmon. It's entirely up to you; just seek out skin-on of whatever variety of salmon you choose, if possible.Brown Sugar: Light brown sugar makes a delightful dry brine when mixed with the salt.Salt: Kosher salt, such as Morton or Diamond Crystal, is what you'll want for homemade Smoked Salmon. Ordinary table salt will not work, because it has anti-caking agents in it that will impact the salmon's flavor. It also measures slightly differently than kosher salt, and my recipe is tailored to the latter.Step-by-step instructions In a large, flat non-reactive glass or plastic dish, add salmon filet. In a small bowl, whisk together the brown sugar and salt. Rub generously over both sides of the salmon. Cover the salmon with plastic wrap and refrigerate for 24 hours.Rinse salmon thoroughly under cold water to remove the sugar and salt mixture. Lay salmon on paper towels and pat dry on both sides. Transfer the fish to a baking rack set over a clean rimmed baking sheet, skin side down, and let it sit at room temperature for 2 to 4 hours to dry. Once the salmon feels firm and has developed a smooth, shiny skin (called a pellicle), return to the refrigerator until you're ready to smoke.To smoke the salmon, preheat smoker to 150 degrees. Place salmon directly on the grate. Smoke the salmon until it is firm and tender and reaches 145 degrees, about three hours, keeping the temperature very low, around 130 to 150 degrees.Recipe tips and variations Yield: This recipe makes 12 (4-ounce) servings of Smoked Salmon.Storage: Store covered in the refrigerator for up to 1 week.Freezer: Freeze smoked salmon for up to 2 months. Wrap it tightly in plastic wrap, label, and date. Thaw overnight in the refrigerator. If you see any flaky, dry edges from air exposure, trim them off with a sharp knife.Smoked salmon vs. Gravlax vs Lox: Smoked salmon is cured in a salt and/or sugar mixture, then smoked (and it can come from any part of the salmon). Gravlax is cured in salt-sugar-dill mixture and NOT smoked. Lox is cured in a salt mixture and NOT smoked (and it must come from the belly of the salmon). How to use Smoked Salmon: Try this completed recipe flaked over salad or pasta, folded into creamy dips (it would be stellar in Easy Dill Dip!), stacked atop a cream cheese-covered Bagel, tucked inside an Omelet, or as an unexpected and amazing substitute for Canadian bacon in Eggs Benedict (aka "Eggs Royal").Tools of the trade: A handful of products will ensure the best results. (Culinary Hill may earn money if you buy through these links).A smoker. I swear by my Weber Smokey Mountain. It uses regular charcoal or briquettes and wood chips. You can make Smoked Salmon on a Traeger, a kamado grill such as a Big Green Egg, a pellet smoker, or an electric smoker, as long as you can control the heat and keep things nice and low.Wood chips. Adding hardwood chips boosts the flavor of smoked meat. Play around with this variety pack of wood chips to determine your favorite infusion. Mesquite, pecan, apple, hickory, or cherry all work well.A coal chimney. Chimney fire-starters chimney fire-starters are indispensable for grilling and smoking, as they can lights coal perfectly, every time, without lighter fluid. All you need is a match and a couple sheets of newspaper.An instant read probe thermometer. I adore my Thermopen.A cooling rack. A cooling rack will help dry the fish before smoking, and is also useful for cooling the fish once it comes out of the smoker.Plastic or glass container. Those big, shallow food storage containers handle the task beautifully because they fit in the fridge easily and can be stacked on top of each other. You can use a shallow glass baking dish, too.Grilling and Smoker RecipesSmoked Chicken BreastGrilling and Smoker RecipesSmoked TurkeyGrilling and Smoker RecipesSmoked Tri-TipAppetizer RecipesSmoked Chicken Wings Homemade Smoked Salmon is a treat all on its own, on a bagel, in a dip, or as part of an appetizer board. My Smoked Salmon recipe is tender, smoky, and yes, absolutely worth it to DIY. In a large, flat non-reactive glass or plastic dish, add salmon filet. In a small bowl, whisk together the brown sugar and salt. Rub generously over both sides of the salmon. Cover the salmon with plastic wrap and refrigerate for 24 hours.Rinse salmon thoroughly under cold water to remove the sugar and salt mixture. 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How to use Smoked Salmon: Try this completed recipe flaked over salad or pasta, folded into creamy dips (it would be stellar in Easy Dill Dip!), stacked atop a cream cheese-covered Bagel, tucked inside an Omelet, or as an unexpected and amazing substitute for Canadian bacon in Eggs Benedict (Eggs royal). Tools of the trade: A handful of products will ensure the best results. (Culinary Hill may earn money if you buy through these links). A smoker. I swear by my Weber Smokey Mountain. It uses regular charcoal or briquettes and wood chips. You can make Smoked Salmon on a Traeger, a kamado grill such as a Big Green Egg, a pellet smoker, or an electric smoker, as long as you can control the heat and keep things nice and low. Wood chips. Adding hardwood chips boosts the flavor of smoked meat. Play around with this variety pack of wood chips to determine your favorite infusion. Mesquite, pecan, apple, hickory, or cherry all work well. A coal chimney. 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