

## Stovetop Smoked Fish

Serves 8

### INGREDIENTS

1 Filet Trout, bone-less  
1 cup Smoking Chips, whatever kind  
you like  
Salt and pepper

#### **Brine:**

1 ½ Liters Water  
½ Cup Sugar  
½ Cup Brown Sugar  
1 Cup Salt  
2 Tbsp Garlic Powder  
2 Tbsp Chili Powder  
3 Tbsp Lemon juice

### METHOD

1. Place trout in a glass cooking dish and pour in brine. Make sure all surfaces of the fish come in contact with the brine. Refrigerate for 8 hours. Remove trout from dish and rinse in cold water.
2. Soak half of the wood chips in a bowl full of water for 30 minutes – this keeps the chips from burning too quickly. Drain chips.
3. Prepare a large wok by lining the bottom with tin foil. Place the wood dry and soaked chips directly on the bottom, with a greased baking rack on top, and a tight fitting lid.
4. Put steamer and lid on and turn on heat to high and watch for smoke. Once you see smoke starting to escape, remove lid and place fish skin side down in the wok, put lid on and wrap with the foil. Smoke on high heat for 5 minutes. Turn off heat and let sit an additional 5 minutes. DO NOT remove lid at any point during the smoking process!
5. Once finished remove fish and use as desired.