

# Brine to Smoke Salmon

(Aunt Ilene)

3 qts cold water

1 1/2 cups salt

3/4 cup packed brown sugar

1 1/2 cups sugar

2 tablespoons peppercorns

6 bay leaves

1 1/2 teaspoons cloves

1 1/2 teaspoons whole allspice

2 teaspoons ground ginger

2 cloves garlic - peeled and split

Marinate fish 6 hours in refrigerator pat dry with paper towel.

One batch of fish in the **Smokey Joe smoker** takes 4-6 pounds of salmon filets and 1/3 batch of brine (above)