

# Alaska Smoked Salmon

*Donna Totten - Palmer, AK*

*Treasure Classics - National LP Gas Association - 1985*

*salmon, trout, char or  
whitefish*

*2 cups brown sugar*

*3/4 cup salt*

**Preparation Time: 20 minutes**

**Smoking Time: 11 hours**

Cut the fish into small strips. Wash well and dry with a paper towel.

In a bowl, mix the brown sugar with the salt.

In a plastic dish, place a layer of fish, then a layer of the sugar mixture. Alternate layers until all of the fish are covered in the dish.

Refrigerate overnight or for eight hours.

Drain and wash once. Lay on a smoker rack for two hours and let glaze.

Place the fish into the smoker. Place a smoker pan with chips into the smoker. After one hour, place a smoker pan with fresh chips into the smoker. After one hour, place a third pan with fresh smoker chips into the smoker. This has now used three pans of chips.

Leave the smoker on for eight more hours or a total of eleven hours.

Keep the smoked fish in the refrigerator.

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Per Serving (excluding unknown items): 1090 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 282g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 76854mg Sodium. Exchanges: 18 1/2 Other Carbohydrates.