

Tim Farmer's Country Kitchen

SMOKED TROUT

8 cups water

4 trout

¾ cup kosher salt

½ cup brown sugar

½ cup white sugar

2 tablespoons garlic powder

2 tablespoons black pepper

1 tablespoon lemon pepper

½ cup soy sauce



Mix together ingredients and brine trout for 6-8 hours. Remove from brine and let dry (can even use a fan) for 30-45 minutes. Oil smoker racks and place fish on top. Let smoke for 2-4 hours at 200-225 degrees, or until internal temperature of fish reaches 160 degrees for 30 minutes.

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