

# Deejay's Tried and True Recipes

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## Deejay's Smoked Lox

1 cup Kosher Salt 1 teaspoon Basil  
½ cup Brown Sugar 1 teaspoon Dill Weed  
½ cup White Sugar 1 teaspoon Whole White Pepper  
1 Salmon Fillet

Square off fillet. Save trim for Lomi Lomi Salmon or whatever. Mix ingredients together in a bowl. Pour about half the brine on a plate and lay fish on top. Gently rub brine onto fish, flip fish and repeat rub.

Place fish in Vacuum sealer bag and pour brine onto fish until you can't see the fish and vacuum and seal. Refrigerate fish for about 4 hours. After about 4 hours. Poke tiny holes in the bag to allow juices to drain and

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place on a deep dish and back in the fridge until morning. Next day rinse fillet in fresh wash to remove salt brine and pat dry with paper towels. Place on a small cake rack and back in the fridge for another 4 or 5 hours. Remove fish – it should feel sticky. Smoke at 90°F for about 6 hours and refrigerate over night. Slice thin and eat. Yummy!

