

# OAK CASK SMOKER

Hints and tips on preparation of the Smoker

Curing techniques and some simple  
recipes to get you started



# RURALWOOD SMOKER

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## Preparation of Smoker

The Smoker should be sited on level ground, preferably on concrete or a paved area which has been properly laid on a mortar bed. It is advised that this smoker is used outdoors and protected, when not in use, with a rainproof but ventilated cover. If it is likely to rain during any period of a 'smoke', adequate steps should be taken to protect the smokers' electrical parts, i.e. the smoke generator and any extension leads.

Attach the smoke generator to the cask side by means of the mounting pins (see photographs on page 21). Attach the bisquette feed tube into the top of the smoke generator and plug the power lead into a suitably fused electrical socket. Pour cold water into the tray supplied and place it on the floor of the cask directly beneath the bisquette burner to catch the spent bisquettes and extinguish them. It is advisable to check the water level in the bisquette dousing tray on a regular basis throughout the smoking process and also to ensure that the bisquettes are being extinguished properly. The smoke generator can easily be removed for cleaning and storage. If you are intending to use your Smoker outdoors and it is likely to rain during the smoking process, a suitable cover should be constructed for the smoke generator - but **DO NOT** completely enclose the unit as it may overheat.

If you have the heater option (for hot smoking) the heater power cord should be plugged into a second suitably fused electrical socket. Should the fuse in the smoke generator 'blow', it should be replaced with a similarly rated fuse.

## Operation of smoke generator

Place the number of bisquettes for your smoke time, plus 2 for the feed channel, into the bisquette feed tube - each bisquette takes 20 minutes to smoke through. Turn ON the smoke generator and allow the element to heat up (approximately 10 minutes) then press the advance button twice to move a bisquette forward onto the burner element. Once a bisquette is on the burner element and starts to smoke, the smoke generator will automatically advance a bisquette every 20 minutes throughout the smoking time. If 'hot' smoking, control the smoke to temperature ratio inside the Smoker by watching the temperature gauge and rotating the heater control knob. For cold smoking the temperature should **NOT** be allowed to rise above 30°C. Your 'Cask Smoker' has been *seasoned* for 2 hours by burning oak bisquettes and is ready to use.

See photographs of the above setting up of your Smoker on page 21.

## Why smoke?

Apart from imparting various wood flavours into the food, smoking will help preserve by reducing moisture content, thereby retarding the growth of bacteria. Smoked fish, for instance, will acquire a wine-sweet flavour and coarse texture.

## Smoking techniques

Smoking is surprisingly easy to perform at home and there are two techniques, cold and hot.

**Cold smoking** requires a heavier brine cure and a smoker temperature ideally of 24°C to 26°C, in which the produce is smoked from one to eight hours. Cold smoked fish, for instance, are completely dried during smoking and thus have a good keeping quality - remember, though, cold smoking does **NOT** cook the food. Cold smoking is best done when the outside temperature is low - Autumn, Winter or Spring. If attempting to smoke during Summer, then early morning or late evening would be the most appropriate time. During the day the ambient temperature will be too high to maintain a maximum temperature of 30°C.

**Hot smoking** requires a lighter brine cure and a smoker temperature between 82°C and 115°C, this process will take one to five hours. Hot smoked fish ARE cooked, but do not have a good keeping quality and must be refrigerated or frozen. The best fish to smoke are those with a high oil content like Salmon, Trout, Herring, Mackerel, Eel, Whitefish and Mullet. Frozen fish can be smoked but should be properly thawed out before smoking.

There are five basic steps to the smoking process:

1. cleaning
2. brining
3. drying
4. preparing the Smoker
5. smoking

- step 1.**
- a) Thoroughly clean and de-scale the fish as soon as possible.
  - b) Dependant upon species, fish can be smoked whole, gutted, split and beheaded, filleted, halved or cut into pieces.
  - c) Smaller fish are best suited to being smoked whole. Large Mackerel smoke better when filleted. Mullet can be halved along the backbone.

Refer to the section on **Splitting and filleting fish** at the back of this booklet - pages 17-19.

**step 2.** Brining - means steeping in a solution of salt, sugar, spices and water and is important for two main reasons: (i) it helps to firm and preserve by removing moisture and (ii) adds flavour to the produce.

Fish, for instance can be smoked without salt curing, they will be cooked but have no keeping quality. The produce should be totally immersed in brine solution, covered and, if possible, refrigerated. An 80% solution is most popular, which has a relatively short brining time - say 1 - 2 hours. Weaker solutions can be tried with longer immersion times. It is best to experiment with different percentages as the brining is always, in the end, a personal choice. On your first attempt at brining and smoking it is a good idea to do some chicken breasts. Take six breasts and brine five for 10, 15, 20, 25 and 30 minutes. Arrange them sequentially onto trays, including the unbrined piece and smoke for 1 hour at 110°C, taste and smoke on if necessary to your choice.

Non-iodised salt is favoured for brining although normal table salt is fine. If the intention is to do a lot of curing, buying from a Cash and Carry store makes pricing extremely reasonable.

Below is a table showing solution strengths and salt to water content

Brine Strength (%) @ 15°C	Salt (grams/litre of water)
10	32
20	64
40	125
60	193
80	254

To check whether your 80% brine solution is 'right', place an egg into the brine solution. If it floats the 'brine is fine'. REMEMBER - always wash the produce thoroughly in cold running water after brining to remove most of the salt, then pat dry with a tea towel or paper towel.

For many delicatessen foods the basic brine is enhanced by the introduction of ingredients to impart subtle flavours - i.e. onion salt, garlic salt, vinegar, honey, bay leaves etc.

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- step 3.** Pat the produce well with a clean cloth or paper towel and place on racks in a refrigerator for 1 to 3 hours. Drying increases the keeping quality and helps develop a glossy finish of the dissolved proteins, especially on the surface of fish.
- step 4.** If cold smoking there is little necessary in the way of preparing the smoker - just insert the required bisquettes into the 'stacker' and start up. If hot smoking, 'fire-up' the smoker a few minutes beforehand so that the correct temperature is achieved early.
- step 5.** This is the final stage - arranging the produce. If fish or smaller items are placed together on one rack, it is important to ensure that the items do not touch, thus enabling the smoke to circulate around the produce. Fish can be hung from the rods provided in the smoker by means of small 'S' hooks strung through the gills, or simply laid on a rack shelf.

Use Hickory, Oak, Maple or Apple for fish. Ensure a constant smoke/heat is maintained throughout the smoking process by visually checking the thermometer and controlling the heater rheostat. Use of a meat thermometer to test the inside temperature of the product is advised, this temperature should be around 62°C to 70°C.

Smoke for one to five hours but do **NOT** overcook - fish should have a glossy brown surface, with the flesh easily flaking from the bone and be moist and tender. Once smoked, allow to cool for an hour before eating or storing. If storing, wrap in clingfilm and refrigerate (will last about 3 days) or freeze (will last about 3 months).



Starting-up the smoker.



Smoker on 'full smoke'.

## Curing

Curing, like smoking, is very subjective as everyone's palate is different. When curing and smoking for the first time, make written notes on the amounts and timings used and then adjust to your palate. To help, we show below some basic tips, but experiment - as with cooking it's part of the fun!

## Curing techniques

### Covered Brine Cure

– Marinating the food in a solution of salt and sugar dissolved in water

1/4 cup sea salt  
1/4 cup brown sugar (compact)

4 cups of water

Add other elements to this basic mixture to give flavours to your own taste, such as herbs, spices, red or white wine and/or sauces such as Soy or BBQ. Brines should be mixed thoroughly in glass, crockery or plastic vessels. **DO NOT** use aluminium containers. Warm half of the quantity of water and dissolve the salt and sugar within it. When thoroughly mixed, add the rest of the water, cold from the tap. If the solution is not used immediately, store in a refrigerator (the cooler the better). Before smoking, wash the brine away with cold running water for about 10 minutes and - THAT'S IT!

### Dry Cure

– Curing the food in a mixture of salt and sugar without water

The basis of dry curing is a mixture of sea salt and sugar folded together and used to cover the food completely. The sugar counters the saltiness of the salt, so this is really a matter of taste, but start with a 50/50 mixture and adjust accordingly. Once covered the food should be wrapped in clingfilm and stored in a refrigerator for the prescribed length of time. Before smoking, the curing mix should be thoroughly washed away from the food in cold water. A minimum dry cure time would be 'overnight', but again this can be adjusted to taste. Fresh herbs can be added to the dry-cure mixture; use herbs that you would normally use in cooking, i.e. dill for fish, rosemary for lamb etc.

For those who don't wish to make their own cures, pre-prepared dry/wet cure mixes can be purchased from the Bradley Smoker Company by visiting their web site - [www.bradleysmoker.co.uk/products/cures/index.htm](http://www.bradleysmoker.co.uk/products/cures/index.htm)

## Flavouring

### Suggestions for use of different bisquettes

#### – Apple

Pork, Chicken, Turkey, Cheddar Cheese, Shellfish

#### – Alder

Salmon, Prawns, Halibut

#### – Cherry

Scallop Martini, Tandoori-style Chicken, Game, Parmesan Cheese

#### – Hickory

Pork spare ribs, Venison, Honey-spiced Chicken, Savoury Sausage

#### – Maple

Hams, Lamb, Maple-glazed Ham, Tuna, Maple-glazed Salmon

#### – Mesquite

Game Meat Jerky, Texas-style BBQ Brisket, Pork Loin, Venison

N.B. Mesquite is an acquired taste - it is a strong taste and NOT to everyone's liking.

#### – Oak

Salmon and other non-oily fish

#### – Pecan

Chicken, Turkey, Venison, Portobello Mushrooms

## Starter Recipes

### Making Kippers

#### Washing

All herring, whether chilled or thawed after cold storage, should first be washed to remove loose scales and other debris. Small quantities can be washed by hand, by swilling the fish in clean water.

#### Splitting

Splitting herring by hand - for hand splitting, the herring is laid on the filleting bench with the back of the fish facing the filleter. The blade of a small flexi-blade knife is inserted at the back of the head, just behind the gill plate and a cut made through to the spine. The knife is then turned at 90° - facing the tail and, with your other hand placed flat on the fish, a cut is made towards the tail making sure the blade does not pierce the belly. The herring is then opened so that the backbone is left on one side of herring, head, gills and guts are removed, and the backbone trimmed where necessary with the knife. The split herring is then washed before brining.

#### Brining

The brining time for kippers depends mainly upon the size of the fish and the fat content; using an 80° brine solution I have found that immersion times of 12 to 15 minutes are sufficient for an average-sized herring. Larger herring could take up to 20 minutes - it's all down to personal taste.

#### Smoking

When split herring are hung in a stream of smoke, two things happen: chemical constituents of woodsmoke are deposited which give the kipper its characteristic flavour and also act as a very mild preservative and, secondly, some of the moisture in the fish is lost by drying, thus making the texture firmer. Use oak bisquettes for herring. Smoke for 2 hours, but do not let the heat in the smoker rise above 30°C.

#### Cooling

The kippers can be left to cool at ordinary air temperature, preferably well away from wet areas where the air is likely to be very humid. Once sufficiently cool, place in a refrigerator until required (within 3 days) or pack and freeze (will keep up to 3 months).

#### Freezing and cold storage of kippers

If your intention is to keep your kippers longer than a few days they should be frozen as soon as they have been cooled after removal from the smoker; **stale kippers should never be frozen**. If you have a home vacuum packer this is ideal. If not, place the kippers into a plastic bag just large enough for the kipper, express as much air as possible from the bag and tie-off securely. Place flat in the freezer until completely frozen.

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## Smoked Herring (Kippers) - photographs



*Split Herring hanging on hooks at the start of the 'smoke'.*



*Split Herring hanging, now approaching the end of their 2 hour 'smoke'.*

## Starter Recipes

### Smoked Salmon

Using a Bradley 'Demerara cure' - (45ml per 2.25kg of salmon). Weigh the salmon and adjust the amount of cure according to weight. Rub the cure evenly over the flesh of the salmon. If the fillet is thicker than 2cm make slanted slits in the skin side of the fillet about 4cm apart and just deep enough to be below the skin - rub some cure mixture into the slits. Cover or place in plastic bags and refrigerate for 24 hours. During this period the cure should be redistributed over the flesh a couple of times.

After 24 hours of curing, rinse off the cure quickly in cool water, but be careful not to break the flesh. Wrap in kitchen towel and newspaper and refrigerate, again overnight.

Remove from the refrigerator and dry the salmon in front of a fan at room temperature for about 1 hour. During this time prepare the smoker and raise the heat to 40°C. DO NOT start smoking at this time. Oil the skin side of the Salmon to prevent it sticking to the wire trays and place the salmon, skin side down, on the racks. Dry in the smoker at 40°C until the surface of the salmon becomes dry and smooth to the touch -about 2hrs.

After approximately 2 hours heating at 40°C with no smoke, the salmon is then cold smoked for 3 hours. Using Alder bisquettes smoke the salmon at the lowest temperature possible, but below 30°C. After this initial 'cold smoke' the salmon should be 'tempered' by slowly raising the temperature in the smoker to 76°C over the next 2 hours. During this period continue to smoke.

Thinner fillets should be cooked after approximately 30 to 45 minutes, but thicker fillets will take longer. The internal temperature of the salmon should be 60°C to make sure that the salmon is cooked thoroughly and to kill off any bacteria.

Once the salmon is ready allow to cool for one hour, this can be done in the smoker, but turn off all smoke. Refrigerate, uncovered, overnight before sealing in plastic bags. Refrigerate further for up to 3 days if eating within that time or vacuum pack and freeze until required.

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## Smoked Salmon - photographs



Salmon pieces in wire trays undergoing the smoking process.



Salmon pieces at the start of the cold smoke.



Salmon pieces 'tempering', when the temperature is being raised to 76°C and before hot smoking commences.



The finished product cooling before packing.

## More advanced recipes

### – Game meat - venison, pheasant, partridge etc. - hot smoke

- 4 pieces meat approx. 100 to 125g (4 to 5oz) each
- 4 rashers streaky bacon with rind removed
- 1 heaped tablespoon dry English mustard (approx. 15ml)
- 2 tablespoons chutney (approx. 10ml)
- pinch of curry powder or cayenne pepper grains
- melted butter or olive oil

Deeply score the meat with a sharp knife. Mix melted butter (or oil), mustard and curry powder (or cayenne), adjusting the ingredients to your own taste. Rub mixture into the meat, covering the whole surface and into the score marks.

Place a little chutney on each piece of meat and cover the whole with a rasher of bacon. Hot smoke to taste using your choice of bisquettes such as Pecan, Maple or Apple - also try Oak for venison or Cherry for game birds and duck.

### – Rabbit - hot smoke

- 4 pieces of Rabbit (thigh or saddle) each approx. 100g (4oz) - wiped dry
- 2 medium onions
- 1 tablespoon dry English mustard (approx. 15ml)
- 2 teaspoons olive oil (approx. 10ml)
- season to taste with salt, pepper and Worcestershire sauce

Score the meat with a sharp knife. Mix the olive oil, mustard and Worcestershire sauce and rub onto the meat, covering the whole surface and into the score marks. Peel and thinly slice the onions, season with a little salt and pepper and place into a drip tray. Place a wire rack over the tray, put the rabbit pieces onto the rack and place the whole into the Smoker. Smoke to taste (20 to 40 minutes). Use Pecan or Oak bisquettes.

## More advanced recipes

### – Halibut - hot smoke

- 4 tablespoons butter, melted
- 1 clove of garlic, pulped
- 1/2 teaspoon salt
- 1/8 teaspoon freshly ground pepper
- 2 tablespoons lemon juice
- 1/2 cup dry white wine
- 1/2 teaspoon dried dill or dried tarragon
- 2 tablespoons freshly chopped parsley
- 6 halibut steaks
- parsley and lemon wedges for garnish (if required)

Combine the first 8 ingredients in a bowl for a marinade. Arrange fish steaks in one layer in a pan and pour over the marinade,. Marinate for 1 hour. Remove the halibut steaks and place in the Smoker over a medium heat and smoke for 20 to 30 minutes using an Alder bisquette.

Serve immediately, garnishing with parsley and lemon wedges.

## More smoking ideas - hot smoking

### – Brine dipped salmon

- 3 gallons of cold water
- 1 1/2 cups sea salt
- 1/3 cup dark brown sugar
- 1/3 cup honey
- 1 tablespoon crushed garlic
- 1 tablespoon dried tarragon
- 1 cup red wine (optional, but it does add a fullness to the flavour)

Warm half of the water to dissolve salt, sugar, and other ingredients, then add the rest of the cold water. Place the salmon into the brine solution and leave, covered, for about 12 to 24 hours.

Remove fish from the brine solution and gently rinse in cold running water for about 10 minutes, Pat dry with kitchen towel and place in the Smoker at 55°C for 6 to 15 hours, dependent upon the thickness of the fish and the dryness desired. Try Hickory bisquettes for this one or, of course, your favoured taste.

This saline solution can be used for pork loin, ham and even fowl. Some adjustment to timings should be made for pork - increase the temperature to approx. 70°C for the first 6 hours, then reduce back to the 55°C mark, increasing the smoking time proportionally (a 14lb ham would probably require approximately 24 hours).

## More smoking ideas - hot smoking

### - Bourbon glazed smoked salmon

- 2 large salmon fillets
- 2 cups sea salt
- 1 cup dark brown sugar
- 1 cup granulated sugar
- 1/2 cup cracked black pepper
- 1/4 cup dried dill
- 1 tablespoon garlic, chopped small

Sprinkle one third of the salt/sugar mixture onto a large piece of clingfilm. Place one salmon fillet, skin side DOWN onto the mixture. Cover the fillet with half the remaining mixture and place the second fillet skin side UP onto the first fillet, then coat with the remaining mixture. Fold over the clingfilm as tightly as possible and place in a pan - if you can place a weight onto the wrapped salmon so much the better. Refrigerate for 12 hours, turn over the wrapped salmon and further refrigerate for 12 hours. After 24 hrs remove, unwrap and rinse off salt/sugar mixture under cold running water and place the fillets skin side down onto oiled racks. Allow fillets to dry at room temperature for about 2 hours. Smoke, using Maple, Cherry and Hickory bisquettes alternatively for 4 to 6 hours (that's about 4 to 6 of each bisquette) at 55°C or until the internal temperature of the salmon reaches 55°C. Towards the end of smoking make the glaze by mixing 1 cup of Jack Daniels with 1 cup of molasses. Brush the fillets liberally and allow to rest in the Smoker for approximately another 30 minutes then remove and brush again. Allow to air dry before wrapping. The sweetness of the molasses will cut the saltiness of the cure and the glaze adds a colour and shine to the salmon.

## More smoking ideas - hot smoking

### – Whisky smoked salmon

- 2 pints distilled water
- 1 1/2 cups whisky
- 1/2 cup brown sugar
- 4 teaspoons of sea salt
- 1 teaspoon garlic powder
- 1 teaspoon fresh ground black pepper

Mix ingredients thoroughly. Place salmon into the brine and leave, covered, for 8 to 12 hours before smoking. Remove salmon from brine solution and rinse lightly. Place on a paper towel, skin side down for 30 minutes. Smoke salmon for 10 to 12 hours using Alder bisquettes at 50°C. This produces a sweet smoked salmon.



*Salmon pieces 'resting' after smoking.*

## More smoking ideas - cold smoking

### – Smoked back ribs

Make a dry salt, pepper and garlic mixture.

Rub the mixture all over the ribs and wrap in clingfilm, store overnight in the refrigerator before smoking. Cold smoke for 4 1/2 to 5 1/2 hours using Alder or Hickory bisquettes. After this time the ribs will be just about falling apart.

A coating of your favourite barbecue sauce for the last 15 or 20 minutes of smoking will make these ribs really yummy.

### – Prairie-style ham and bacon

100lbs ham or bacon  
8lbs sea salt  
3lbs brown sugar  
4 gallons hot water

Make the brine by mixing the salt and sugar in the hot water until completely dissolved. Add some spice to the mixture if this is your taste. When the brine is at room temperature add the meat to be cured, making sure it is totally submerged - use a weight if necessary. Cover the curing vessel with a tight fitting lid. After 7 days remove the meat. Scald the curing vessel with boiling water and repeat the process using a NEW brine mix made with 1/3 less ingredients. This process should be repeated every 7 days for one month, using 1/3 less ingredients every time. The temperature during curing should be 5°C; if stored at too cold a temperature the curing will not take, too warm a temperature and the brine will ferment causing the meat to take on a sour taste. After the 28th day remove the meat from the brine and allow to dry thoroughly.

When ready to smoke your cured ham use Maple bisquettes. If the ambient temperature is between 25°C and 30°C smoke for 3 to 4 days. At temperatures between 40°C and 50°C smoke for only 3 days. The meat will shrink in size if the temperature is allowed to get too high.

Once cured the meat can be cooked as normal or wrapped and stored in a refrigerator or freezer and cooked at a later date.

Ruralwood wish to thank all contributors for the recipes and acknowledge all copyright.

## Splitting and filleting fish

### Splitting

Splitting fish, usually herring for kippering - **A.** Lay the herring on its side with the spine side facing you on a cutting board. If right-handed the head of the fish will be on your right and *visa versa*. **B.** Insert the blade of a small flexi-blade knife at the back of the head, just behind the gill plate and make a cut through to the spine. **DO NOT** cut through the stomach cavity as with filleting, but only to the stomach (see photos B i and B ii). **C.** The knife is then turned at 90° - facing the tail and, with your other hand placed flat on the fish, slide the blade towards the tail, making sure the blade does not pierce the belly. **D.** A slight lifting of the blade so that only the sharp edge is touching the bone will enable you to take away as much flesh as possible. **E.** The herring is then opened so that the backbone is left on one side of the herring. Head, gills, fins and guts are removed, and the backbone trimmed where necessary with the knife. The split herring is then washed in cold water before brining.



What you require.



A.



B.



B i.



B ii.



C.



D.



E.



## Splitting and filleting fish

### Splitting continued



Once trimmed, wash well in cold water and remove all traces of blood tissue.



Lay out on kitchen towel before brining.



Only use plasticware, preferably white - a wine fermentation tub is good and ONLY use for brining.



Brine for the specified time, making sure that the fish are fully submerged in the brine.



After the brining is complete, pat dry with paper towelling. Keeping the 'kipper' flat insert cocktail sticks as shown above.



That complete, insert the 'S' hook into the 'kipper' and .....



..... hang onto the Smoker rails.



Leave to dry for 1 hour and prepare your Smoker.

## Splitting and filleting fish

### Filleting

Filleting fish is very similar to splitting except that the spine of the fish is removed and only two filleted halves of the fish remain. **A.** Lay the fish on its side with the spine side facing you on a cutting board. If right-handed the head of the fish will be on your right and visa versa. **B.** Insert the blade of a filleting knife at the back of the head, just behind the gill plate and cut through until the spine bone is located with the blade of the knife. **C.** Turn the blade through 90° against the bone of the spine facing the tail, and with your other hand placed flat on the fish, slide the blade towards the tail. A slight lifting of the blade so that only the sharp edge is touching the bone will enable you to take away as much flesh as possible. **D.** The whole of one side is completely removed from the backbone, trim away any fins and fatty tissue from the belly area. **E.** Turn the fish over and repeat the process to remove the other half of the fish - you may find that holding the fish under a paper towel will help you keep a firm hold on the fish whilst filleting. **F.** Trim away all fins and the white 'fat' flesh in the stomach area along with the stomach bones. **G.** Remove any bones, especially the 'pin' bones, this is done by feeling for the bones with a finger and then removing them with a quick pull and twist motion with the aid of a pair of tweezers. Dipping the tweezers into a bowl of warm water will release the bone from the tweezers more easily. Cut the fillets into manageable pieces or sufficient to fit the wire trays.



What is required.



A.



B.



C.



D.



E.

## Splitting and filleting fish

Filleting continued



E.



E.



E.



E.



F.



F.



G.



G.



After removing the fillets the head, spine bone and tail remain. Don't throw these away, they make great fish stock.

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## Dry-curing salmon fillets

After you have filleted your salmon the fillets will need to be cured before smoking. Here is an easy way to make really succulent smoked salmon.

You will require a jar of Bradley Demerara Cure, which can be purchased directly from Bradley Smokers (UK) or other outlets on the internet.



Items required - kitchen scales, calculator and Bradley Demerara Cure.



Weigh each fillet and make a note of the weights.



Calculate how much cure you will require, based on the Bradley recipe of 3 tablespoons per 5lbs of salmon, divide the weighed amount between the two fillets and sprinkle evenly over the flesh. Rub the cure gently across the flesh. If you have room in your refrigerator the fillets can be left whole, if not then cut into manageable-sized pieces.

Wrap in clingfilm or vacuum pack.

Refrigerate for 24 hours, turning each piece about every 3 to 4 hours during the curing process.



After 24 hours remove the salmon and wash quickly in cold running water to remove all of the cure. Wrap in paper towel and newspaper and refrigerate for a further 24 hours.

Remove the salmon from the paper wrappings and allow to dry at room temperature for 1 hour.

If a fan is to hand, use it to help circulate the air over the salmon pieces. Whilst the salmon is drying prepare your Smoker and smoke as directed in the recipe on page 9.

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## Preparation of Smoker - photographs

### – More information on setting up your Smoker

Your 'Ruralwood' whisky barrel Smoker has been thoroughly tested and seasoned for 2 hours by smoking Oak-flavoured bisquettes and should require no further setting up. However, during transit it is possible that the thumbscrews securing the locking collar on the adaptor could work loose. Check that the adaptor and locking collar are a tight fit against the cask inside wall and that the thumbscrews are 'finger tight'.

Carefully insert the smoke generator into the adaptor ring and locate the holes in the generator casing onto the mounting pins on the adaptor flange.

Connect the power lead supplied to the 'male' socket on the back of the smoke generator and plug into a suitably fused power source. If you have the heater option for hot smoking, the lead from the heater element should be connected to a second fused supply.

Place the bisquette dousing tray supplied on the floor of the cask immediately under the burner element and fill with water. Attach the bisquette feed tube to the top of the smoke generator and fill with the required number of bisquettes - one per 20 minutes of smoke time plus 2 for the feed channel. Switch ON and allow time for the element to reach its operating temperature (approx. 10 mins). Press the 'advance' button twice, slowly, until a bisquette is advanced onto the heater element. Once a bisquette is ignited, the advancement of further bisquettes is automatic until the smoking process is completed. Smoking is not an exact science, so have fun and experiment until you find a taste that suits your palate.

Locating holes



A

Locating pins



B



C

A Holes in the smoke generator casing locate over the pins on the adaptor flange.

B Adaptor flange showing locating pins.

C Place dousing tray under the heating element and fill with water.

Feed tube



D



E



F

D Insert bisquette feed tube.

E Stack tube with enough bisquettes for the 'smoke' +2.

F Switch ON - after 5-10 mins press 'advance' button once, wait 3 secs. and press again to advance a bisquette onto the heating element.