

This recipe comes from good friend Russ Mathews, one of the hardest-working anglers on the river. As a result, he catches more fish than most people we know. This simple recipe is one he's refined over the years to make the process quick and easy.



Instructions:

1. Thoroughly mix salt and brown sugar.
2. Prior to placing the racks in the frame, sprinkle a liberal layer of the dry mixture over each piece of fish. Press the dry brine firmly into each piece of meat, and apply more mixture. Add approximately 1/4 inch of dry mixture, firmly packing it down. On thick pieces of fish, use a fork to work the dry brine into the meat.
3. Place the racks in the smoker frame, with drip pan removed, and let sit 8-12 hours. (The salt will draw moisture out of the fish, resulting in excessive dripping. Put the smoker racks in the kitchen sink during the brining process, allowing liquids to run down the drain.)
4. Before placing fish in the smoker, remove the sugar "crust" that forms on the fish. If you desire a very sweet finished product, the sugar can be left in place.
5. Sprinkle the fish with pepper, garlic salt or onion salt if desired.
6. Place the meat in the smoker and smoke to desired firmness.

Ingredients:

- 2 cups brown sugar
- 1/2 cup non-iodized salt
- Garlic salt, optional
- Onion salt, optional
- Black pepper, optional