

Smoked Walleye

Courtesy of KingsOutdoorAdventure.com

Ingredients

Brine:

8 cups apple juice

1/3 cup canning or pickling salt

1/4 cup packed brown sugar

2 Table Spoons Frank's Hot Sauce

2 teaspoons Garlic Powder

3 to 5 lbs. walleye fillets (8 to 10 oz. each), 1/2 to 1 inch thick, skin on

(I don't bother to scale my fillets)

Smoking Chips

4 cups cherry wood chips

3 Chunks of Mesquite wood

Drip Pan - Wet Pan Ingredients

8 cups apple juice

1/3 cup packed brown sugar

1 Tablespoon Garlic Powder

Glaze:

1/2 cup apple juice

2 tablespoons packed brown sugar

2 tablespoons honey

1 tablespoon Frank's Hot Sauce

Directions

In 5-quart glass or plastic container, combine brine ingredients.

Stir until salt and sugar are dissolved.

Add fillets to brine.

Cover and refrigerate 12 hours or overnight.

Place wood chips in large mixing bowl.

Cover with water.

Soak chips for 2 to 3 hours.

Drain and discard brine from fillets.

Rinse with water.

Pat dry fillets with paper towels.

Arrange fillets on Cookie Sheet or Cooling Rack

Dry for 1 hour/or until fillets are shiny and dry at room temp.

Place oven thermometer in smoker.

Add 8 cups apple juice and 1/3 cup brown sugar to water pan in smoker.

Heat smoker with filled water pan for 20 minutes, or until temperature registers 100°F.

Spray smoker racks with nonstick vegetable cooking spray.

Arrange fillets on prepared racks, spacing at least 1/2 inch apart.

Drain and discard water from wood chips.

Smoke fillets with wet chips (approximately 4 hours), or until fish flakes easily with fork and internal temperature registers 180°F in thickest part of fillet.

In a small saucepan, combine glaze ingredients.

Cook over medium heat until mixture is hot and sugar is dissolved, stirring frequently.

Brush glaze over fillets.

Continue smoking for 30 minutes to 1 hour, or until glaze is set.

Store smoked fish, loosely wrapped, in refrigerator no longer than 2 weeks.

Serve cold as an appetizer, or hot as a main dish.

Tips: Low and Slow

I like to start on low heat 100 degrees for an hour

Then 110-115 degrees for an hour

Bump up the heat to 125 degrees for an hour

Last apply the Glaze increase temp to 150 for 30 to 45 minutes

Enjoy!