

IVY CITY SMOKEHOUSE

HOT PEPPERED SMOKED ATLANTIC SALMON



This recipe includes a crafted mix of spices and seasonings: cracked black pepper, garlic, and brown sugar. The filets are then hot smoked to create a peppery balance of fish, spice and smoke.

Whole Cut Sides (2.5 - 3 lb.)

Center Cut portions (4 - 8 oz.)

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