

# Hot Smoked Salmon



This recipe starts with a hot smoking traditional brine with minimal ingredients. The salt, brown, sugar and spices are used to bring out the salmon's natural flavor. The hot (temperature) smoking over American hardwood gives it a flaky moist texture that makes it perfect for a bagel, a sandwich, a salad, or just by itself with a horseradish sauce.

**Center Cut Retail portions (5oz)**  
**Traditional Kippered Cuts (~1.5 - 2.5 lb)**

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