

Hot Smoked Salmon

Ingredients: 1 Salmon Fillet Wood Shavings 2 Rosemary Sprigs 2 teaspoons Native Herbs Sea salt Olive oil	Equipment: Smoking box Tongs Baking Tray
---	--

Step 1. Place a smoking box on a heat proof bench outside.

Step 2. Place a handful or two of wood shavings into the bottom of the smoking box, followed by your rosemary sprigs. Fill the small metal dish with cold water. (This will create a little moisture while the fish is smoking and will prevent the fish from drying out).

Step 3. Place your wire rack inside the smoking box, so it sits about halfway down.

Step 4. Sprinkle the salmon fillet with salt, Native herbs and a drizzle of olive oil. Using your hands rub the spices into the flesh of the fish. Then lay the salmon **skin side down** on top of the wire rack (this acts like a grill rack) and put the lid on.

Step 5. This part is for the Volunteer only! Fill the burner dish with mentholated Spirits, right to the top. Using a match ignite the metho. Place the smoking box over the top of the flame. The salmon will be cooked when the burner dish has run out of metho and the flame has gone out.