

# EUGENE'S DILL SMOKED SALMON

*Prep:* 24 hours | *Total:* 24 hours  
*Serves:* 4

## INGREDIENTS

- 12 oz Wild Alaskan Coho Salmon
- 1 oz dill weed
- 1 Alder wood plank
- 3 oz spicy sesame seed oil
- Salt to taste

## DIRECTIONS

### SEASON SALMON

Place the salmon in a large bowl and top it with all of the oil, dill and some of the salt. Let it sit for 20-35 min.

### PREP THE GRILL

Fire up a grill or smoker. If not using a smoker, place some soaked wood chips in a vented aluminum foil pouch on the hot coals. Set up the grill or smoker for low heat - 180 degrees for the smoker, or indirect heat with a small amount of coals on a grill.

### SMOKE

Char the wood plank on both sides. Place the salmon on the plank then on the grill or smoker. Smoke for 90 mins at 180 degrees in the smoker, or between 20-35 mins over indirect heat on the grill

*Eugene's tip: This smoked salmon is perfect to top salads with or to make into salmon burgers.*

