



# BROWN SUGAR SALMON

The combination of brown sugar, maple syrup, and maple wood chips gives this salmon a slightly sweet flavor that's balanced nicely with the dill and mustard. This has become one of my family's go-to salmon recipes.

**Prep time:** 15 minutes    **Marinade time:** None    **Smoking time:** 1 to 1½ hours

**Wood chips:** Maple

**Serves:** 4

4 (6-ounce) salmon fillets, skin removed	zest of 1 large lemon
2 tablespoons light brown sugar	1 tablespoon chopped fresh dill
½ teaspoon coarse kosher salt	¼ cup real maple syrup
½ teaspoon black pepper	¼ cup yellow mustard

1. Prepare the smoker's water pan according to the manufacturer's instructions and preheat the smoker to 225°F. While it heats, fill a medium bowl with water and add 3 or 4 handfuls of maple wood chips to soak.
2. Check the salmon fillets for any small bones and place on a cutting board or tray. In a small bowl, combine the brown sugar, salt, and pepper. Rub the mixture over the tops and sides of the salmon fillets.
3. Transfer the fillets onto a large piece of parchment paper and carefully place in the smoker. Add a small handful of the soaked maple chips to the chip loading area, and keep adding more chips at least every 30 minutes.
4. While the salmon begins to smoke, prepare the maple glaze. In a small bowl, combine the lemon juice and zest, dill, maple syrup, and mustard, whisking to mix well. Brush the salmon with the glaze every 30 minutes.
5. Smoke for 1 to 1½ hours, or until the thickest part of the fish reaches an internal temperature of 145°F. Remove from the smoker and serve immediately.



## JERK TILAPIA

After a trip to Turks and Caicos for my fortieth birthday, I couldn't stop thinking about the fish we'd had at a beachside restaurant called the Jerk Shack. There were so many layers of amazing flavors in that jerk fish, including an intense smokiness. I knew I had to recreate it in my smoker.

**Prep time:** 20 minutes    **Marinade time:** 30 minutes to 1 hour    **Smoking time:** 45 minutes

**Wood chips:** Pecan

**Serves:** 4

5 cloves garlic

1 small onion

3 jalapeño chiles, seeded (leave seeds to make it spicier)

3 teaspoons ground ginger

3 tablespoons light brown sugar

3 teaspoons dried thyme

2 teaspoons salt

2 teaspoons ground cinnamon

1 teaspoon black pepper

1 teaspoon ground allspice

¼ teaspoon cayenne pepper

4 (4 to 6-ounce) tilapia fillets

¼ cup olive oil

1 cup sliced carrots

1 bunch green onions, whole

2 tablespoons whole allspice