

RED ARROW PRODUCTS

Culinary Creations

Alder Style Smoked Salmon

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
CharSol 5105	1.69	0.1	48.00	4.10%
Salmon; skinned fresh	32.03	2.0	908.00	77.54%
Salt	1.41	0.1	40.00	3.42%
Brown Sugar	3.53	0.2	100.00	8.54%
Brandy	2.65	0.2	75.00	6.40%
Total	41.31	2.6	1171.0	100.00%

Method of Preparation:

1. Blend together the salt sugar and smoke in a food processor until evenly distributed. .
2. Coat the salmon evenly with the mixture and drizzle the brandy over the top..
3. Layer the salmon in-between two pans place the salmon skin side down. Weight the top pan and place in the refrigerator for 3 days changing the pans frequently.

Research Chefs Evaluation of CharSol 5105:

CharSol 5105 provides a sweet and deep hardwood smoked flavor with out the harsh undertones commonly associated with a naturally smoked salmon filet.