

Choco Fever Dream

Best Smoked Salmon Recipe

15 min Prep time	**45 min** Cook time	**1 h** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Smoked Salmon

- [ ] 1 lb salmon fillet, skin on
- [ ] 2 tbsp coarse sea salt
- [ ] 1 tsp brown sugar
- [ ] 1 tbsp fresh dill, finely chopped
- [ ] 1 tsp lemon zest
- [ ] 2 tbsp olive oil

For the Glaze

- [ ] 1 tbsp olive oil
- [ ] 1 tsp lemon juice
- [ ] A pinch of fresh dill

Instructions

1. Pat the salmon dry, then rub the flesh side with sea salt, brown sugar, dill, and lemon zest; let rest for 15 minutes.
2. Preheat your smoker to 180°F (82°C) and place the fillet skin-side down on the rack.
3. Smoke for about 45 minutes, until the flesh turns a gentle pink and the surface is lightly amber.
4. While still warm, brush the glaze mixture of olive oil, lemon juice, and dill over the salmon; let it rest for 5 minutes.
5. Slice thinly on the bias, arrange on a chilled platter, and garnish with extra dill and a lemon wedge.

Nutrition per serving

250 kcal	28 g	2 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the smoke is too intense, reduce the time by 10 minutes.
- For extra crispness, briefly sear the skin side in a hot pan before smoking.
- Serve with toasted bagels or crisp crackers for added texture.