

Whigtle-Stop Summer Cook

WHISKY SMOKED HOT SALMON, COMPLEMENTED BY ASPARAGUS AND A NEW POTATO SUMMER SALAD.

## Prep time - 30 mins Cook time - 20 mins Skill level - Easy Serves - 4 people

Ingredients



## Salmon

4 Salmon fillets each weighing approx (200g)

100g of Sea Salt

100g of Sugar

2 tablespoons of olive oil

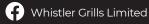
Whistler Whisky Wood Chips

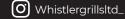
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Method Salmon

- 7. Soak the whisky wood chips in a bowl of cold water for at least 30 minutes prior to use.
- 2. Mix 100g of salt and 100g of sugar together, and sprinkle liberally over the fish on all sides to cure. Refrigerate for a minimum of 30 minutes
- *3.* Wash the cure from the salmon with cold water and pat dry with kitchen paper. Leave the fish uncovered in the fridge for an hour until completely dry
- 4. Rub the fish with the oil to coat
- 5. With the hood open, turn all burners on. Once lit, close the lid and heat the BBQ to approx. 450 degree Fahrenheit
- 6. Drain the woodchips and place the damp chips in the smoker box and position within the BBQ, placing a griddle grate over the top. Your smoker box sits comfortably on top of the vaporizing bars (see video on the Whistler YouTube channel).
- 7. Once it has reached this temperature, turn all the burners down to low, including the one that's positioned under the smoker box
- 8. Place the salmon skin side down onto a griddle grate (next to the Smoker Box, but not directly over it), then close the lid Try and maintain the internal temperature to circa 250 degrees Fahrenheit
- 9. Leave to smoke for about 15 18 minutes, turning once during the cook
- *10.* The salmon will be cooked when opaque all the way through, or has reached the internal temperature of 65 degrees centigrade if using a temperature probe. This is now ready to serve alongside the Potato Salad.







Ingredients

## **Potato Salad**

750g New Potatoes 200g Asparagus 100g Spring onions 75g creamed Horseradish 75g Crème Fraiche Small handful of Fennel Fronds (Alternative flat leaf parsley leaves) Salt & black pepper to season Table spoon of Olive Oil whistlergrills.com

Method

## **Potato Salad**

- Cut the new potatoes in half and boil using the side burner for 1. 15-20 minutes. Cool under cold running water and drain. Set aside.
- Lightly oil and then grill the asparagus spears on the griddle grate 2. until slightly chard and tender approx. 6 minutes.
- 3. Drain and set aside.
- 4. Mix the spring onions, crème fraiche, creamed horseradish in a large bowl and season.
- 5. Add the potatoes, asparagus and stir. Gently flake the salmon fillet over the salad and serve. Enjoy!







