



WHISTLERGRILLS

Whistle-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

whistlergrills.com



Method Salmon

1. 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.



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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

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Method

Potato Salad

1. Cut the new potatoes in half and boil using the side burner for 15-20 minutes. Cool under cold running water and drain. Set aside.
2. Lightly oil and then grill the asparagus spears on the griddle grate until slightly charred 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!

