



American Culinary Federation Texas Chefs Association

San Antonio CC In House Smoke Salmon Program

Presented by Chef Nelson Millán and World Renowned SACC Culinary Crew



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Ingredients

Yield 40lbs. Salmon

12lbs. Kosher Salt

12 lbs. White Granulated Sugar

12 oz. Dry Toasted Fennel Seeds

6oz. Whole Black Peppercorn

3.2oz. Packet of Ranch Seasoning Mix

1cup Chopped Fresh Dill

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Step 1

- Rinse salmon well
- Pad dry filets
- Trim the belly
- Gather several hotel pans
- Put together one perforated 2" and a 4" hotel pan underneath
- Get curing mixture
- Get a speed rack
- Wood for smoking



Step 2

- Place a ¼" layer of curing mixture distributed evenly on the bottom of the hotel pan. This step is really important because when you place the salmon filet skin side down, the skin will stick to the pan and will cure unevenly if this step is missed.



Step 3

- Place the salmon filet on top of the layer of curing mixture each one in the opposite directions of the other and make sure that they are as flat as possible.



Step 4

- Cover the salmon filets with about ½" of the curing mixture, especially on the thicker parts of the filets and corners. Do not worry about having too much mixture covering the salmon.



Step 5

- Place the salmon in a speed rack in the cooler and leave uncovered. The air circulation of the cooling fans will help to accelerate the curing process plus will create a “skin” on the flesh side of the salmon that will facilitate the thin slicing process.



Step 6

- On day 3, the salmon should look like this. The natural juices and water activity inside the cells of the salmon will gradually purge and create a syrup type liquid. This is indicative of good results so far. You will still have some uncured thick areas and corners of the filet at this stage of the process.



Step 7

- Flip the salmon upside down and put back in the cooler for another 24-36 hours depending on the thickness of the filet. The higher parts of the filet will not be submerged in the syrup and will not be evenly cured yet. You will notice differences in the color and texture of parts of the filet.



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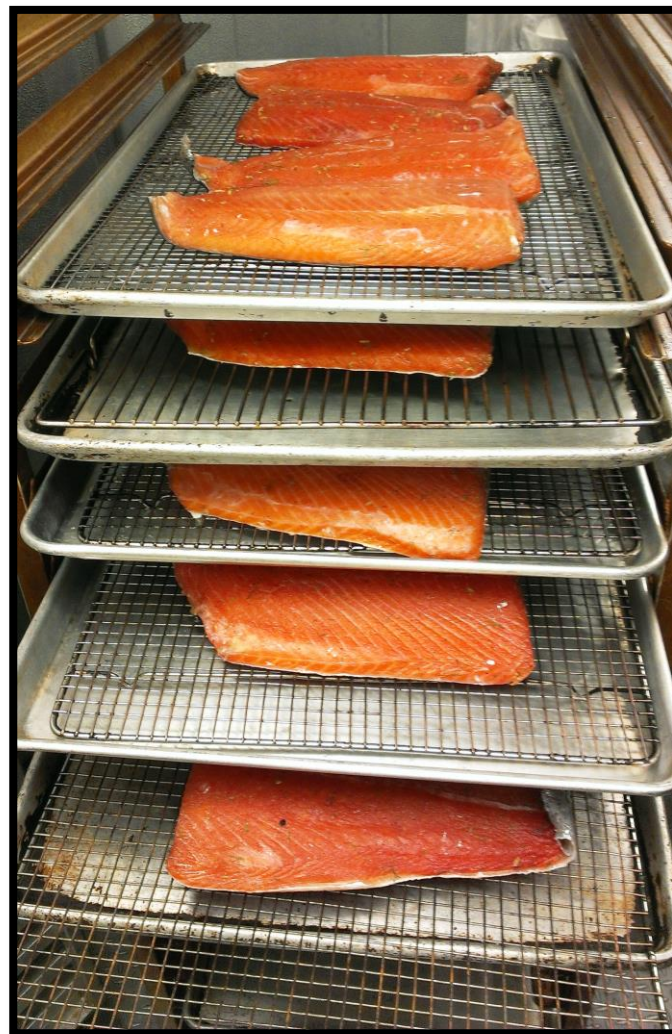
Step 8

- On day 4 you should have a perfect evenly cured filet of salmon ready for the cold smoking process. Rinse under running water, please do not scrub it, you want to keep some of the spices and dill adhering to it.



Step 9

- Place the salmon on cooling/drying racks on sheet pans and put it back in the cooler overnight. This will allow the salmon to dry further and to develop a more firm “skin” that will facilitate the slicing process. Plus it will help the smoke flavor to adhere better to the salmon.



Step 10

- Place the salmon all the way to the top of the speed rack and place two 4" pans filled with ice underneath. Place 3-4 chunks of wood (we use pecan) in a perforated hotel pan and place that pan in a 4" pan to catch the ashes. Put the pan combo on the very bottom of the rack. Light the wood and....



Step 11

- ...Cover the speed rack with a plastic body bag. Punch a small hole at the very top of the bag to allow the excess smoke to escape and circulate. Let the salmon smoke for 2 hour maximum or until the wood is totally consumed and no more smoke is being produced. Remove and discard ashes and refrigerate salmon for at least 4 hours before packaging



Step 12

- Cry-o-vac the salmon and refrigerate once again and for good until ready to be used. if process and packaged properly It will last about 2 weeks at the optimum freshness without having to freeze.





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Few of Our Menu Applications For The Smoke Salmon

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A snap shot of
TRUE
spontaneous
excitement created
among the employees
and members equally,
when a new
implemented program
goes well.

