

SMOKED SALMON APPETIZER

CHEF TOM

Serves 22

5 lbs	fresh Atlantic Salmon filets
2 tsp	salt
2 tsp	dill weed
4 tbsp	butter, melted
1	lemon, juiced
3 sq ft	cheesecloth
1 lb	crackers
5 lb	cured pecan wood logs

Forty-five minutes prior to smoking; start fire in smoker utilizing about 4 pounds of the wood. Allow fire to burn freely (open damper) for about 35 minutes then dampen down to achieve a smoking chamber temperature of 180 degrees. Add wood as necessary to maintain the temperature.

Wash salmon and pat dry; place skin side down in disposable aluminum pan. Wisk the lemon juice and butter; brush over the salmon. Sprinkle dill weed and salt and wrap in two layers of cheesecloth. Put the wrapped salmon in the smoke chamber and smoke for approximately one hour at 180 degrees. Salmon should not be fully opaque when done. Remove the cheesecloth and discard. Carefully turn salmon skin side up and remove skin. Invert onto serving platter and surround with crackers.

LEMON CAPER SAUCE

1 ½ cup	mayonnaise
½ cup	parmesan (grated Kraft)
¼ cup	drained capers; chopped
1 tbsp	lemon juice
1 tsp	salt
½ tsp	dill weed
	pepper to taste

Combine all ingredients, mix well and chill (preferably overnight to let the flavors wed) until ready to serve. Serving suggestion: place cracker in hand; add a generous portion of smoked salmon on top of cracker; top with a dollop of the sauce.....enjoy.