How to smoke fish

Before smoking the fish, wash the fish to remove any blood and slimy substances. After washing, cut the fish into small manageable sizes which enables the salt and smoke to evenly distribute into the pieces. Lay the pieces of the fish to drain off excess water from the fish.

Salt solution preparation

Before smoking the fish, it is important that the fish is dipped into a salt solution and this enables to enhance the taste of the smoked fish.
To prepare the salt solution, add one quarter of salt per 4 cups of water. You can use either natural sea salt or table salt.
After adding the salt in water, stir until the salt dissolves in the water.
Put the fish in a container and pour the salt water into the container. Ensure that all the meat is submerged in the water.
Keep the mixture in a refrigerator for about 12 hours.

Smoking process

After treating the fish with the salt solution, prepare your grill.
Air dry the fish to remove the excess salt water.
Lay the fish on to the grill, apply olive oil onto the fish.
Light up the grill and let the inside heat up to a temperature of about 150 degrees before starting to put the fish inside.
After reaching the required temperature, lay the fish into the grill and keep the grill at at between 150 to 200 degrees for the fish to get smoked.
After smoking one side of the fish, you also have to smoke the other side too by turning the fish.
Once the outside of the fish is golden brown in color then the fish is ready and can be removed. The fish is then ready for consumption.