

## RED ARROW PRODUCTS

# Culinary Creations

## Alder Style Smoked Salmon

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>CharSol 5105</b>	<b>1.69</b>	<b>0.1</b>	<b>48.00</b>	<b>4.10%</b>
Salmon; skinned fresh	32.03	2.0	908.00	77.54%
Salt	1.41	0.1	40.00	3.42%
Brown Sugar	3.53	0.2	100.00	8.54%
Brandy	2.65	0.2	75.00	6.40%
<b>Total</b>	<b>41.31</b>	<b>2.6</b>	<b>1171.0</b>	<b>100.00%</b>

### Method of Preparation:

1. Blend together the salt sugar and smoke in a food processor until evenly distributed. .
2. Coat the salmon evenly with the mixture and drizzle the brandy over the top..
3. Layer the salmon in-between two pans place the salmon skin side down. Weight the top pan and place in the refrigerator for 3 days changing the pans frequently.

### Research Chefs Evaluation of CharSol 5105:

CharSol 5105 provides a sweet and deep hardwood smoked flavor with out the harsh undertones commonly associated with a naturally smoked salmon filet.