

TIM FARMER'S COUNTRY KITCHEN

SMOKED TROUT II

*8 cups water
4 trout
3/4 cup kosher salt
1/4 cup brown sugar
1/4 cup white sugar
2 tablespoons garlic powder
2 tablespoons black pepper
1 tablespoon lemon pepper
1/2 cup soy sauce
Dash hickory liquid smoke
1 tablespoon Worcestershire sauce*



Mix together ingredients, pour over trout, cover and place in fridge for 6-8 hours. Oil smoker racks. Remove fish from brine and place in smoker. Let smoke for 2-4 hours at 200-225 degrees, or until internal temperature of fish reaches 160 degrees for at least 30 minutes.