

Smoked Trout Splendide

Brine

1/3 cup sugar

1/4 non- iodized salt

2 cups soya sauce (1 1/2 or less plus 1/2 cup water)

1 cup water

1/2 tsp onion powder x (or use real onion)

1/2 tsp garlic powder x (or use 5 cloves garlic)

1/2 tsp pepper

1 cup dry white wine

Soak trout in brine 8 hours

Smoke for 6-8 hours with Alder