

Maple and Brown Sugar Smoked Salmon

Yield: 4 min
Total Time: 230 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-candy-smoked-salmon-brine-recipe>

Ingredients:

- 3 pounds salmon
- brine recipe below
- maple syrup
- salt
- pepper
- 1 quart cold water
- 1 cup brown sugar
- 1/4 cup soy sauce
- 1 tablespoon black pepper

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 175 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams
6. Protein: 69 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 1340 milligrams
9. Sugar: 40 grams

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