

# Hot smoked honey marinated salmon side.

Appetizer. 6-8 people

ingredients:

- Approximately 1.5 kg fresh salmon side.
- salt / pepper.
- Floating flower honey
- 1 handful of hickory swarf.
- 1 bunch of white or green asparagus.
- 8 sk. thinly sliced hj. baked rye bread
- 2 tbsp. olive oil
- Slightly large flag sea salt
- Home Touched mayonnaise. (see elsewhere)
- 1 Weber charcoal grill + briquettes.

Hickory swarf are put to soak in a bowl of water.

Salmon side cleaned (fat and fins), the skin stands on the fish. visible pin pulled out with flat nose pliers.

Place in a dish on the skin site as the red meat is up.

Sprinkle with salt and pepper and lubricated with floral honey in the fridge for about 2 hours.

Barbecue coal is ignited. When the coals are ready, they are placed in the side for indirect grill so tilting means of the grate over the coals.

The salmon down on the grid between the coals and just need 5-10 minutes heat with the lid on, to make the meat susceptible to smoke.

The soaked swarf dripped and distributed evenly over the coals on both sides. Put the lid and close completely for air in the lid and closed almost to the air at the bottom.

Now the fish is smoked for 25 minutes.

The 8 thin slices of rye bread brushed with olive oil and sprinkle lightly with sea salt, roasted in 200 ° oven until lightly crisp. (about 12-15 min).

Asparagus steamed / blancheres in lightly salted water.

The salmon are taken out and put on a Serving dish. The salmon is cut with a fish knife / spoon from the tail and forward, to follow stratification in the fillet.

Asparagus, toasted rye bread and mayonnaise served with the fish.

