

# Simple Smoked Trout

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*Home smokers aren't just for turkey and chicken—they also make one mean smoked fish, perfect for summer salads, sandwiches, and snacks.*

## Ingredients:

4 cups water  
1 cup packed brown sugar  
½ cup kosher salt  
1 tablespoon black peppercorns  
1 teaspoon liquid smoke  
2 (10-ounce) dressed whole trout

## Directions:

- 1) Combine water, sugar, salt, peppercorns, and liquid smoke in a large pot; bring to a boil and cook 3 minutes. Remove from heat and allow to cool to room temperature.
- 2) Place trout in sugar solution; cover and let sit overnight in refrigerator.
- 3) Remove trout from sugar solution; drain completely. Place in cold smoker and cook until golden brown, about 6 to 8 hours.