



Hot smoked mackerel fillets with warm potato salad

Brine:

50 g salt

20 g sugar

3 l cold drinking water

Mix all ingredients until salt and sugar are dissolved

Mackerel:

4 butterfly cut Mackerel fillet or 8 normal cut fillets.

Potato salad:

750 g cooked potatoes small and firm cooled down

1 yellow onion (200 g)

40 g butter

150 g water

50 g vinegar

½ tea spoon mustard

1 table spoon sugar

Pepper and salt

Slice the potatoes and the onion. In a kettle, big enough to contain all the potatoes, boil water, butter, vinegar and onion slices until onion turns transparent cover with lid when doing, put in potatoes, mustard sugar, salt and pepper, continue heating until the liquid is absorbed and turned into a stew stir gentle of and on, taste and add more spice if needed. Serve warm to the hot smoked mackerel fillets.

1. To make hot home smoked mackerel fillet you need to have a BBQ kettle with lid, some wood chops especially for smoking purpose and a bowl, (3 L) where you can soak the fillets in the brine. Always use the BBQ in open air.
2. Rinse mackerel fillets in cold water and soak in a bowl of brine, then place in fridge for 3 – 5 hours, pat dry. Place the fillets on the BBQ grid skin side down use only one half of the grid surface. When BBQ is ready just put back the grid with the fish placed over the half where there is no charcoal underneath. The smoking should be done by indirect heat.
3. BBQ smoke: Soak 1 cup wood chops in water for at least 20 min. Place charcoal in one side of the kettle ignite and wait until all coal is glowing, put the soaked wood chops on top of the glowing coal, place the grid with the fish not direct over the coal and wood chops. Put the lid on the BBQ be sure that maximum air is provided by opening all the valves. Soon a heavy smoke will develop. The fish will be smoked and baked at the same time for about 15 – 20 min. The temperature of the fish should be 72°C at least if not continue for a few more minutes.
4. For a variety of taste, put coarse pepper, chili powder, garlic or other spices on the fillets before smoking.



by Niels Graae