

Fish Brine Instructions

- Fish should be chilled before curing.
- Dissolve 1 pouch in 1 gallon ice water (34 – 38 °F) in a non-metallic container.
- Immerse fish into Brine, making sure fish is completely covered.
- Place in refrigerator for 24 hours.
- Preheat smoker to 180 °F.
- Remove fish from brine, rinse with fresh tap water, pat dry and place in smoker without smoke for the first 1/2 hour.
- Add smoke and raise temperature to 190-200 °F, smoke until desired internal temperature is reached. Fish should be smoked until internal temperature reaches 155 °F – 165 °F.

If you can not get fish to desired internal temperature in smoker, when desired color is reached, place in oven to finish.

Smoking time will vary depending on type of smoker, location, outside temperature, etc.

Helpful Hints for Smoking Fish

- Read the following instructions CAREFULLY.
- Use bottled water if you have chemically-treated water.
- Always use non-metallic bowls or pans for brine.
- Move fish around in brine every few hours.
- After removing fish from brine, rinse with cold water and let air-dry for 30 minutes.
- Lightly oil rack to prevent sticking.

DO NOT RE-USE BRINE.

**CUSTOMER SERVICE: 1- 800- 829- 2285
Hi Mountain Jerky • 1000 College View Dr. • Riverton, WY 82501**