

## **Bear Creek Winery & Lodging, LLC**

P.O. Box 164 Homer, Alaska 99603

PH 907-235-8484 FX 907-235-3491

[bluzin@bearcreekwinery.com](mailto:bluzin@bearcreekwinery.com)

[www.bearcreekwinery.com](http://www.bearcreekwinery.com)

### **Fry's Smoked Fish**

#### **Use Reds, Frozen O.K.**

Soak overnight in brine, stir a couple two-three times:

- 1-1/2 cups salt (adjust to taste & amt. of soy sauce)
- 1 cup brown sugar
- 1/4 cup oil
- 1/2-1 cup soy sauce
- 3 tablespoons lemon juice

Add garlic, pepper, maple syrup and liquid smoke to taste.

Place fish in non-aluminum container and add enough water to cover fish.

Remove fish and rinse thoroughly, pt dry and place on racks.

Put racked fish in refrigerator or other cool place and allow to "glaze" 2 hours.

Warm up that smoker!

Smoke fish for 8-14 hours depending on thickness and desired hardness.

Use mesquite, hickory, cherry or any combination of the three.

Little chief works good, but double their recommended usage of panfuls.

Awesome topped on Ritz crackers with cream cheese!

### **Dorothy's Salmon Dip**

Crumble smoked salmon into a bowl

Mix in cream cheese

Add green onions (finely chopped), garlic, pepper, lemon juice, (dash of cayenne optional)

Break out the crackers!

### **Halibut Quiche**

Pillsbury pie crust

4-eggs

2-cups milk

Salt, pepper, garlic, cayenne to taste

1 1/2-cups Swiss cheese

10 slices fried bacon (chopped)

Green or white onion (optional)

1/2 or 1 cup smoked halibut

Add cheese, bacon, onion, crushed halibut, spices (pre mixed) into piecrust

Pour eggs and milk (pre mixed) to fill

Bake @ 350 for 30-45 Min.