39 Fish Recipes:

Bar-B-Q Secret Thai Shrimp

2 3/16 lb Black Tiger Shrimp, shell on Spicy Thai Dressing

Commercial Thai Sauce preparations are available such as "President's Choice - Spicy Thai Dressing" (in Canada). In a stainless steel or ceramic bowl, marinate the Shell-on Black Tiger Shrimp (rinsed if defrosted) for 1-1/2 to 2 hours in sufficient Thai sauce to cover. Do not marinate longer or shrimp will start to cook in the marinate and take on a rubbery texture. Barbecue shrimp in shells over hot coals 3-4 minutes each side. The shells keep the meat moist. Serve immediately with a suitable dipping sauce.
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Bar-B-Q: Smoke-Grilled Salmon

1 ts Grated lime rind	1 pn Pepper
1/4 c Lime juice	4 Salmon steaks, 1-inch thick
1 tb Vegetable oil	-[1-1/2 lb]
1 ts Dijon mustard	1/3 c Toasted sesame seed [optl]

In shallow dish, combine lime rind and juice, oil, mustard and pepper; add fish, turning to coat. Cover and marinate at room temperature for 30 minutes, turning occasionally.

Reserving marinade, remove fish; sprinkle with sesame seed. Place on greased grill directly over medium heat. Add soaked wood chips. Cover and cook, turning and basting with marinade halfway through, for 16-20 minutes or until fish flakes easily when tested with fork.

Per serving: about 225 calories, 30 g protein, 10 g fat, trace carbohydrate.

Source: Canadian Living magazine [Jul 95] Presented in an article by Margaret Fraser "More From Your Barbecue: Smoky Grilling"
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Barbecue Shrimp

2 lb Medium whole shrimp	3 tb Worcestershire
1 1/2 Sticks butter	1/2 ts Cayenne
1/2 c Olive oil	1 tb Salt (yup!)
2 Lemons	1/2 ts Pepper
6 Cloves garlic, pressed	1 tb Italian seasoning

French bread

Melt butter in a large, shallow baking pan. Add 1 1/2 squeezed lemons & everything except shrimp. Let simmer 5 minutes. Wash shrimp (leave shells on) & place in pan, & baste. Bake at 350 degrees until shrimp are pink on top, 5-8 minutes. Turn shrimp, salt & pepper lightly, & bake 10 minutes.

Squeeze 1/2 lemon & a few dashes Worcestershire on top & serve with French bread for dipping that great sauce. 4 servings.

Barbecued Fish

1 sm Onion; chopped
1 tb Brown sugar
1/4 c Cider vinegar
2 tb Catsup
2 tb Dry mustard
1 ts Worcestershire sauce
1/4 ts Ground cloves
1 ts Chili powder
1/4 ts Cayenne pepper
1 1/2 lb Firm, whitefish fillets
- such as Red Snapper
- or Halibut

COMBINE ALL SAUCE INGREDIENTS in a pot, place over medium heat and boil until reduced to a thin syrup. Pour the syrup through a strainer, discard the cooked ingredients in the strainer and chill the syrup. Place fish steaks or fillets in a baking dish and spoon some syrup over. Marinate in the refrigerator for 1 hour. Cook the fish on a hot grill, basting with a teaspoon of barbecue syrup on each side. ~--
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Barbecued Oysters with Shiitakes

1 tb Chinese oyster sauce
1 tb Hoisin sauce
2 ts Ketchup
1/2 ea Serrano chili, seeded and
-finely chopped
12 md To large fresh shiitake caps
Olive oil
12 ea Fairly large oysters,
-shucked

Pre-heat oven to 325. Combine the oyster sauce, hoisin sauce, ketchup and serrano chili. Let the mixture sit for several minutes to let the serano flavor the sauce. This step may be done well ahead. Make sure the stems are completely cut off the mushroom caps. Paint the caps with a little oil and a little of the sauce. Place them on a baking sheet and bake in the preheated oven for 2 minutes. While the caps are baking, roll the oysters in the rest of the sauce so that they are evenly coated. Remove the caps from the oven and place an oyster on each cap. Return them to the oven for about 6 minutes. Remove and place on serving dishes and serve immediately.

Note: Yeah, I know, it's NOT BBQ, but it's too damned good to pass up. Besides, I wanted to see if you were paying attention.
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Barbecued Shrimp & Chicken

1 ts Minced Garlic
1/2 ts Onion Powder
1/2 ts Ground Cumin
1/4 c Melted Butter
1/2 lb Medium Shrimp
1 lb Boneless Chicken Breast

Peel shrimp and cut chicken into 1 inch cubes. Combine Garlic, Onion powder, Cumin and melted Butter. Marinate shrimp and chicken while preparing grill. String shrimp and chicken onto separate skewers. Cook

about 5 inches above hot coals, allowing 5 minutes for shrimp and 10 minutes for chicken. Turn once or twice while cooking and baste often with remaining marinade.
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Barbecued Skewers of Fish - Seekh Ki Machali

1 lb Firm white fish
1 ts Salt
6 Cloves garlic
1 1/2 Inch fresh root ginger
1 tb Garam masala
1 tb Ground coriander
1 ts Cayenne pepper
4 oz Plain yoghurt
1 tb Veg. oil
1 Lemon
2 Hot green chili peppers

Fillet and skin fish, then cut into 11/2 inch cubes. Put about 5 pieces on each skewer and sprinkle with salt. Make a paste from the garlic, ginger, spices, and yoghurt and use to cover the fish. Leave for a few hours, then grill. The skewers can be sprinkled with a little oil during cooking, if required. Garnish with the lemon cut into wedges and fine rings of seeded green chili pepper.

Bob's Barbequed Salmon

4 4-6 oz. salmon steaks
sauce
3 tb Melted butter
1 tb Lemon juice
1 tb White wine vinegar
1/4 ts Grated lemon peel
1/4 ts Garlic salt
1/4 ts Salt
1 ds Hot pepper sauce; (optional)

Combine the sauce ingredients stirring thoroughly. Generously brush both sides of the salmon steaks with mixture.

Barbeque on a well oiled grill over hot coals. Make a tent of foil or use barbeque cover and place over salmon. Barbeque 6-8 minutes per side depending on the thickness of your steaks. Baste frequently. Turn once, brushing with sauce. Steaks should flake easily when tested with a fork.

Serves 4.

Char-Broiled Shrimp

3 lb Large fresh shrimp - Peeled and deveined With tails intact
1 c Olive oil
1/3 c Chopped fresh parsley
2 tb Fresh lemon juice
2 Cloves garlic - crushed
1 ts Salt

Combine olive oil and remaining ingredients in a 13 X 9 X 2 inch baking dish; stir well; add shrimp, stirring gently; cover and marinate in refrigerator for at least 8 hours, stirring occasionally; remove shrimp from marinade, using a slotted spoon; reserve marinade; place shrimp on water soaked skewers; grill over medium hot coals 3 to 4 minutes on each side, basting frequently with marinade. DO NOT OVER COOK. 8 servings.

Charcoaled Squid - Pla Muk Yang

1 lb Whole Squid
2 tb Fish Sauce (Nam Pla)
1 tb Soy Sauce

SAUCE

6 Cloves Garlic, Minced
1 tb Chopped Cilantro Leaves
1 tb Chopped Onion
3 tb Fish Sauce (Nam Pla)
3 tb Lime Juice
1 tb Palm Sugar

The aroma of charcoal broiling squid to perfection attracts customers to the street stalls of many of the cities and small towns in the southern region of Thailand. The flavor would be enhanced by any number of dipping sauces.

Cut open the squid and remove the entrails, leaving the tentacles intact. Remove the skin.

Place on a rack and charcoal-broil for 2 minutes on each side. Brush with the combined fish sauce and soy sauce during broiling to add color and more flavor.

Mix together the sauce ingredients and pour into a bowl. Cut the cooked squid into 1 inch pieces and serve with the dipping sauce.

Citrus Shrimp & Scallops

1/2 lb Fresh or frozen Scallops
1/2 c Orange juice
1 ts Grated Gingerroot
1/4 ts Ground Red Pepper
1 x Orange, cut in 8 wedges
1 ts Finely shredded Orange Peel
2 tb Soy Sauce
1 x Clove garlic, minced
12 x Fresh or frozen Pea Pods

12 fresh or frozen large Shrimp, peeled and deveined (about 1/2 lb total)

Halve any large scallops. Place scallops and shrimp in a plastic bag set in a deep bowl. For marinade, combine orange peel, orange juice, soy sauce, gingeroot, garlic, and red pepper. Pour over seafood. Seal bag. Marinate in the refrigerator 30 minutes. Drain, reserving marinade.

If using fresh pea pods, cook in boiling water about 2 minutes; drain. Or, thaw and drain frozen pea pods.

Wrap 1 pea pod around each shrimp. Thread pea pods and shrimp onto four 10-12" skewers alternately with scallops and orange wedges.
Grill kabobs on an uncovered grill directly over medium-hot coals for 5 minutes. Turn and brush with marinade. Grill 5-7 minutes more or till shrimp turn pink and scallops are opaque. Brush occasionally with marinade.

Broiler Directions: Place kabobs on the unheated rack of a broiler pan.

Broil 4" from the heat for 4 minutes. Turn and broil 4-6 minutes more or till shrimp turn pink and scallops are opaque. Brush occasionally with marinade

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Easy Cure Smoked Fish

1 qt Water
1/2 c White Sugar
1/2 c Non-Iodized Salt

Fill a quart jar 1/2 full with good warm water. Add salt and sugar. Mix well until dissolved. Top off jar with cold water. This recipe may be increased if you need more brine.

Ginger-Lime Swordfish Steaks

1 1/2 lb Swordfish steaks' 1" thick
1/4 ts Salt
1/4 c Lime juice
ds Cayenne pepper
2 tb Olive oil
1 Garlic clove; crushed
1 ts Fresh ginger; finely chopped
1 Lime; cut in wedges

Cut large fish steaks into pieces. Mix remaining ingredients in shallow glass dish. Place fish in dish; turn to coat with marinade. Cover and refrigerate at least 1 hour. Remove fish from marinade. Cover and grill about 4" from medium coals, 15-20 minutes, brushing 2-3 times with reserved marinade and turning once, until fish flakes with fork. Serve with lime wedges if desired.

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Grilled Fish W/pineapple-Cilantro Sauce

1 md Pineapple (about 2 lb)
-peeled, cored and
-cut into 1" chuncks
3/4 c Unsweetened Pinapple Juice
2 tb Lime Juice
2 cl Garlic, Minced
1/2 ts To 1 ts Jalapeno Pepper
2 tb Minced Cilantro
1 tb Cornstarch
2 tb Cold water
2 tb To 3 Tb NutraSweet
-(r) Spoonfull (tm)
Salt
Pepper
6 oz 4 oz Halibut, Haddock
-or Salmon steks or fillets.
-Grilled

Heat Pineapple, Juices, Garlic and Jalapeno pepper to boiling in a medium saucepan; Reduce heat and simmer, uncovered about 5 minutes. Stir in cilantro; Heat to boiling.

Mix Cornstarch and cold water, Stir into boiling mixture. Boil, stiring constantly, until thickened. Remove from heat; Cool 2-3 minutes.

Stir in NutraSweet (r) Spoonfull (tm); Season to taste with salt and pepper. Serve warm over Fish or Pork.

Makes six servings
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Hot'n Spicy BBQ'd Shrimp

1/2 c Vegetable oil
1/2 c Chili sauce
1/2 c Catsup
1/3 c Frsh sqzed lemon juice
1/4 c Worcestershire sauce
2 tb Gravy Mstr or Ktchn Bouquet
1 ts Soy sauce
1 ts Tabasco sauce
2 tb Minced garlic
1 tb Dark brown sugar - packed
1 Lemon cut in wedges
2 lb Lge shrimp (20 - 25 count)
Shelled and deveined
Bamboo skewers - soaked 30
Minutes in water to cover

Combine all ingredients except shrimp in a bowl and mix well; put shrimp in a zip-lock plastic bag and pour marinade over; close bag and refrigerate for 24 hours, turning several times; remove shrimp from marinade and drain; thread on skewers with lemon wedges; broil/grill 4 to 5 inches from heat source for 3 to 5 minutes, turning and basting frequently, until shrimp are done; DO NOT OVERCOOK! serve immediately with any remaining marinade. Makes 6 to 8 servings.
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Indonesian Barbecued Shrimp

-DIPPING SAUCE -
1/2 c Peanut butter
1/2 c Water
1 tb Brown sugar; packed
1 tb Lemon juice
1/2 ts Salt
1/2 ts Red pepper sauce
1 sm Garlic clove; crushed

SHRIMP
1 1/2 lb Shrimp; peeled
2 tb Vegetable oil
2 tb Water
1 tb Lemon juice
1 ts Brown sugar; packed
1/2 ts Salt
1/2 ts Red pepper suace
2 Garlic cloves; crushed

Prepare dipping sauce by mixing all ingredients until smooth. Cover until serving time. Make a shallow cut lengthwise down back of shrimp; wash out vein. Mix remaining ingredients in medium glass bowl. Add shrimp; stir to coat with marinade. Cover and refrigerate at least 1 hour. Remove shrimp from marinade; reserve marinade. Thread shrimp on 6, 15" metal skewers, leaving space between each. Cover and grill shrimp about 4" from medium coals, 10-20 minutes, turning and brushing 2-3 times with marinade, until shrimp are pink. Serve with sauce, and if desired, lime wedges.
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Jiffy Smoked Fish Patties

2 c Flaked Fish
-canned or left overs
1 tb Onion, minced
1 ds Pepper

2 ea Eggs, beaten Salt to taste
1 c Bread crumbs or cracker

Mix ingredietns thoroughly. Mold into patties and fry in hot butter or bacon grease until golden brown.

Place fish in a greased baking dish that will fit into your smoker, spread evenly and loosely in the dish.

Smoke for 1 hour using your chosen fuel

These are great on toast with white sauce, or make a smoked fishburger with all the trimmings. Yum!

Juicy BBQ Salmon

4 lb Salmon 1/2 c Butter
1 Lime Salt
2 Onions, sliced Pepper

Throughly clean and wash the salmon. Place salmon on heavy-duty aluminum foil. Stuff salmon with the sliced onions, butter, salt and pepper. Also smear butter on the outside of the salmon plus squeeze the lime juice over as well. DO NOT REMOVE THE SKIN OF THE SALMON. Sprinkle with more salt and pepper. Wrap the salmon tightly in the foil so as to make as "air-tight" as possible...usually two layers of foil. Place on the hot BBQ for 25 - 30 minutes then turn over and bake the otherside for 15 minutes. Remove from BBQ and serve with "new" mint potatoes and fresh peas. This is absolutely delicious!
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Little Chief Smoked Clams

Clams, your count

Open your clams by seaming in akettle. Shake the clam meat from its shell. Split the neck and cut out the stomach with scissors. Wash the clam in cold water, picking out any noticeable sand particles from the meat.

Place clams in the "Easy Cure" brine solution for 30 minutes. Rinse lightly in warm water and allow to air dry for 40 minutes.

Smoke for approximately 2 hours using wood fuel of choice.

Little Chief Smoked Fish

2 qt Water 1/4 c Lemon juice
1 c Non-Iodized Salt 1/4 tb Garlic powder
1/2 c Brown Sugar 1/4 tb Onion powder

Mix all ingredients and stir until dissolved. Brine fish 4 or more hours.

Rinse and dry. Rack and smoke. Use small fish or filet of large.

Little Chief Smoked Fish #2

2 qt Water	1/4 cup lemon juice
1 c Non-iodized salt	1/4 tb Garlic powder
1/2 c Brown sugar	1/4 tb Onion powder
2 tb Lemon concentrate OR	

Use small fish or filet of large. Mix all ingredients and stir until dissolved. Brine fish 4 or more hours. Rinse and dry. Rack and load into smoker.
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Little Chief Smoked Oysters

1 Oysters, your count

After removal from its shell, the oyster should be blanched. Cut larger oysters into smaller pieces. Blanching is easy. Simply put the oysters in a metal strainer and dip them into boiling water until the edges curl. (usually 2 to 3 minutes) Then rinse in cool tap water.

Place oysters in the "Easy Cure" brine solution for 40 minutes. Rinse lightly in warm water and allow to air dry for 40 minutes.

Smoke for 50-75 minutes. They are done when the edges look dry. Try one. If they get overcooked they become a bit chewy.

Little Chief Smoked Salmon Deluxe

1/3 c Sugar	1/2 ts Garlic powder
1/4 c Non-iodized salt	1/2 ts Pepper
2 c Soy sauce	1/2 ts Tabasco sauce
1 c Water	1 c Dry white wine
1/2 ts Onion powder	

Mix thoroughly. Brine salmon chunks 8 or more hours, keeping refrigerated. Rinse thoroughly after brining. Pat dry with a paper towell and allow to air dry for at least one hour prior to smoking.

(also used for Steelhead and other large trout)

Little Chief Smokey Smelt

1 c Non-iodized salt	1 tb Chili powder
1 c Brown sugar	1 tb Garlic salt
1 c Soy sauce	1 tb Onion salt
1/2 c Cider vinegar	1/2 ts Black pepper
1 tb Worcestershire sauce	3 c Warm water

1 tb Paprika

Some prefer whole smelt, others, remove heads and entrails with a pair of scissors. Either way, wash smelt in clear water.

Mix all ingredients in warm water. Let the brine cool and add the smelt. Brine the smelt 4 or more hours. Rinse thoroughly and let air dry.

Smoke until fish have a dark golden brown sheen to the surface (5 to 7 hours)

Smelt are fish belonging to the Eulochon family. On the west coast they are known as smelt, on the east coast they are known as scrod.

Little Chief: Smoked Shrimp, Prawns, & Crawfish

Shrimp, your count

If your shrimp is uncooked, peel and pre-cook them in boullion for 5 minutes. Place the meat in the "Easy Cure" brine solution for 2 hours. Rinse under tap water and arrange on paper towels for drying. Allow to air dry for 40 minutes.

Smoke for 2 hours using favorite fuel

Louisiana BBQ'd Shrimp

2 c Ketchup	1/4 ts Hot pepper sauce
1 c Water	1 1/2 tb Worcestershire sauce
1/2 c Cider Vinegar	1/2 ts Basil, ground
3/4 c Sugar	1/2 ts Oregano, ground
2 ea Garlic, cloves, minced	1/2 ts Cinnamon
1/2 c Onion, minced	1 tb Bacon fat
1/2 c Celery, diced	5 lb Shrimp, peeled and deveined
1/4 c Parsley, minced	Salt to taste
1 ea Juice & rind of 1 Lemon	

Combine all except shrimp. Cook, stirring frequently 35-50 minutes. Allow to cool. Refrigerate sauce 1 week to allow flavors to truly blend. Marinate shrimp in sauce a minimum of 1 hour. Arrange shrimp on barbequing skewers. Barbeque, basting every minute with left over sauce. Should be done in about 5 minutes. Shrimp are done when the flesh turns from pink to white. Do not overcook!!! Overcooked shrimp are tough and chewy.
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Louisiana Style Barbequed Catfish in Tomato Sauce

1 c Onion; finely chopped	Red pepper; to taste
1 c Parsley	Salt; to taste
2 tb Olive oil; or peanut oil	2 c Burgundy wine
1 tb Garlic; finely chopped	1 tb Soy sauce

4 c Fresh tomatoes; peeled and c 4 5-8 oz. catfish fillets; * s

* lightly seasoned with salt and pepper.

Place onions and parsley in oil and saute 3-5 minutes. Add garlic and then the rest of the ingredients except catfish fillets. Cook until the onions are translucent, about 10 minutes. On medium-hot grill place fillets, skin side up, for 3 minutes. Turn and cook 2 minutes more. Place in aluminum foil "boat" or grill-safe pan on grill and top with sauce. Close top on grill and cook 10 minutes.

Yield: 4 servings.
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Red Snapper with Achiote Paste

1 c Annato Paste
2 (1 lb) fillets red snapper
OR other firm-fleshed fish,
Skin on

--CITRUS-HABANERO SAUCE --
1/2 c Orange juice, fresh squeezed
1/2 c Lime juice, fresh squeezed
1/2 c Water
1/3 c Onion; chopped
1 Habanero chile; veins &
- seeds removed, slivered
1/4 c Cilantro; chopped
Salt
3 tb Oil, optional

-ACHIOTE PASTE -
1 c Annatto (achiote) seeds
10 lg Cloves garlic
1/3 c Quintana Roo oregano, OR Mexican oregano
5 tb Peppercorns
4 ts Ground cumin
4 ts Coriander seeds
10 Whole allspice berries
1 1/4 c White vinegar, OR equal - combination OF
Fresh orange juice
Fresh lime juice

"RED SNAPPER WITH ACHIOTE PASTE (HUACHINANGO CON RECADO DE ADOBO COLORADO)"

Spread Annato (Achiote) Paste on both sides of fish, covering well. Place fish in refrigerator 1 to 2 hours.

In mixing bowl combine orange juice, lime juice, water, onion, habanero, cilantro and salt to taste.

Barbeque fish over hot coals, skin-side down, until seared, 2 minutes. Or heat 3 tablespoons oil in skillet large enough to acocommodate fish until very hot, then place fish in pan, skin-side down, and fry until seared, 2 minutes. Place seared fish in 1-inch deep baking dish and pour citrus-habanero sauce over. Bake until fish is firm to touch and thoroughly cooked, about 5 minutes. Serve immediately.

ACHIOTE PASTE (RECADO DE ADOBO COLORADO): Combine annatto, garlic, oregano, peppercorns, cumin, coriander, allspice and vinegar or juice mixture in blender or food processor. Process with on/off motion until

thoroughly pureed. Add more orange juice or vinegar to give smooth paste consistency. Keeps indefinitely, if made with vinegar, or up to 3 weeks if made with citrus juices. Makes 1 1/2 cups.

Each serving contains about: 274 calories; 203 mg sodium; 67 mg cholesterol; 4 grams fat; 23 grams carbohydrates; 40 grams protein; 1.86 grams fiber.

Presented by: Zarella Martinez, L.A. Times article, "Home Ground", 10/6/94, page H16. "The ricado used in this dish is the basis for many Yucatan peninsula dishes. The most famous is cochinita pibil; a suckling pig, marinated with this spice paste and wrapped in banana leaves, baked in a Mayan earth oven called a pib. Large fish and venison or other wild game are also baked in pibs. I slather this paste on guinea hens and broil them on the rotisserie, or wrap marinated chicken breasts or fish fillets in banana leaves with slices of orange and steam the packets. One of my favorite appetizers is chicken drummettes baked with this recado.

"... Quintana Roo oregano comes from a tree, not a shrub, and the long leaves turn black when they dry. Mexican oregano can be substituted for it."

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Rio Grande Catfish

2 Jalapeno peppers ; stemmed a	1/2 c Lime juice ; freshly squeeze
3 Serrano peppers ; semmed and	1/2 tb Cumin powder
1/2 md Onion ; diced	2 tb Cilantro ; minced
2 Cl Garlic ; pressed	4 8 oz catfish fillets ; skinl
1 c Vegetable oil	1 c Tomatoes ; peel, dice, chill

Recipe by: Chile Pepper Magazine - Sep/Oct 1990 In this part of the country, the table fish of choice is the catfish--at least it's the most common. You can usually order this fish prepared any wa that you like it, as long as it's fried. Now, I've no complaints with a well-fried catfish, but there had to be another way.

So a couple of nights ago, a few friends were over and we tried out this idea. Our "impartial" panel of judges decided that this was a definite keeper, and we are pleased to pass it on to you, literally, hot off the grill

Combine the first eight ingredients in a blender and coarsely blend. Place the filets in a non-reactive container large enough to hold them in a singl layer. Pour the marinade over the filets and cover. Turn the filets once after thirty minutes. After a total marinating time of no more than one hou (any longer and they'll start to fall apart), grill them quickly over very hot mesquite coals, about 2-4 minutes per side, basting with the marinade. Place each filet on a plate, and top with 1/4 cup of chilled chopped tomato

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Seafood Stuffed Pork Tenderloin with Shrimp Sauce

4 lb Pork tenderloin
1 3/4 Sticks butter
1/2 pt Whipping cream
1/2 ts Thyme
1 lb Peeled small shrimp
1 lb Crawfish tails
3/4 c Chopped green onions
1/2 c Chopped parsley
1 tb Minced garlic
3/4 ts Oregano
1 tb Chopped onions
1 tb Honey
2 tb Worcestershire sauce
4 tb Water
1/2 ts White pepper
1 ts Salt
1 ds Tabasco sauce
Salt to taste
Red & black pepper to taste

Slice pork loin down center. Season well with salt, red pepper and black pepper to taste.

Heat 3/4 stick of butter in saucepan. Saute 1/2 cup green onions, 1/4 cup parsley, garlic and 1/4 teaspoon oregano for five minutes. Add 3/4 pound crawfish tails and saute five minutes.

Place pork loin on foil and pour the above mixture down center. Tie with string to hold mixture in and fold up sides of foil. Place on top of grill, cover, and add two handfulls wet mesquite chips to hot coals.

Prepare basting sauce by heating together 1/2 stick butter, 1 tablespoon honey, 2 tablespoons Worcestershire sauce, and 4 tablespoons water. After loin begins to brown, baste every 10 minutes.

Prepare shrimp sauce by heating 1/2 stick butter. Add 1 tablespoon chopped onions, 1/4 cup green onions and 1/4 cup parsley, saute five minutes. Add 1/2 teaspoon thyme, 1/2 teaspoon white pepper, 1 teaspoon salt, 1/2 teaspoon oregano, 1 dash Tabasco sauce, 2 dashes Worchestershire sauce, shrimp and 1/4 pound crawfish tails. Saute 5 minutes. Add whipping cream and saute 3 minutes.

Remove loin from grill and cut into 1-inch slices. Pour a portion of shrimp sauce over each slice and enjoy!

Smoked Fish

Recipe by: Dave Frary Along the East coast where I live there's always an abundant supply of fresh fish. In the Spring there's fresh mackerel, and the Bluefish in the Fall, are my favorites for smoking.

This recipe will work with Mackerel, Bluefish, Salmon, and even Cod.

If you catch the fish yourself, cut through their throat to bleed them while they're still alive. Put them head down in a bucket so they'll pump out as much blood as possible. Wash and chill the whole fish until you can fillet them.

Early in the morning of the day you're going to smoke wash 4 to 6 fillets and place them in a brine made from: 1 quart cold water 1/3 cup Kosher salt 1/4 cup sugar 1 teaspoon black, red or other peppers (spices) to taste

Mix this together in a glass or enamel bowl add the fish and submerge the fillets with a weight to hold them under the brine. Brine the fillets in the refrigerator from 2 to 4 hours (longer makes the fish saltier).

Remove the fillets and wipe dry with paper towels. Place them, skin side down, on several thicknesses of dry paper towels and let them air dry for

several hours. The surface is dry enough when your finger sticks to the flesh.

Hot smoke over a 250 degree wood fire for about 2 hours or until the fillets are firm to the touch (like medium rare steak).

Peel off the skin and enjoy.

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Smoked Salmon

1 c Sugar	1 qt Hot water
1 c Brown sugar	1 qt Cold water
1/4 c Salt	3 lb Fresh salmon
1 ts Garlic powder	

Recipe by: Jerry Heinsohn Mix the first five ingreedients and then add cold water. Put salmon in mixture and leave for 8 hrs.refrigerate. Remove salmon ,run water over to rinse off then towel dry.Put on cooking rack to glaze about 1hr. Put in smoker for 6 to 10 hrs.(Cooking time may very due to the outside temperature. The hotter the weather the less cooking time needed.) Use 3 to 4 loads of wood chips(apple,alder,cherry) or (1 to 2 if hickory.)

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Smoked Salmon or Tuna Spread

1 cn Tuna or salmon

For sandwiches that are a real treat, drain the liquid from canned salmon or canned tuna. Place in a greased baking dish that will fit easily into your smoker. Flake fish with a fork, spreading it out over the dish. Place in a preheated smoker and smoke for one hour or the time it takes for the fuel to exhaust itself. Remove from smoker, drain excess oil, and allow to cool.

Prepare your favorite sandwich spread with smoked flavored fish.

Smoked Salmon Rub Ala Bear

1 lg Salmon or Trout	1 c Salt (iodized, kosher, sea)
1 c Brown Sugar	1/4 c Lemon Pepper

Mix all the dry items

Lay out a piece of plastic wrap long enough to well wrap both filets.

Lay a filet scales down 5 inches up from the bottom of the wrap (lengthwise so the ends are left open).

Pack all the "rub" on top of the filet.

Lay the other side face down into the "rubbed" fish. You should now have the semblance of a sugar stuffed fishie.

Flip the bottom of the wrap up over the top of the fish and wrap that sucker tightly (leaving the ends open).

Put on a cookie rack (or some such) in a baking dish and in the frig. Let sit 24 hours. Brown water will roll out of the ends that you left open.

Remove from wrap and scrap off excess rub.

Let stand and air dry for 3 hours.

Smoke at 160 degrees for 2-4 hours (when it starts to flake apart with a fork it's done)

I'va always used cherry wood for it.

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Smoked Shrimp Enchilada W/red Pepper Cream, Barbecue Sauce

1 Bag wood chips for smoking Soaked in water
1 Chipotle pepper
2 Serrano peppers
2 Tomatoes -- seeded
1 Red onion
3 Red bell peppers -- split And seeded
1 Turnip
4 Cloves garlic
1 ga Beef stock
2 tb Dry mustard
3 Carrots -- chopped
1/2 c Raspberry vinegar
1/2 c Brown sugar
1 c Ketchup
2 c Heavy whipping cream
1 Red bell pepper
1 c Sour cream
Salt and pepper -- to taste
2 oz Sun-dried tomatoes -- soaked And diced
3 oz Sweet onions -- diced
1 c Fresh corn kernels
1 c Mushrooms -- diced
1/2 c Green onions -- thinly Sliced
15 Smoked shrimp -- diced
4 Flour tortillas
1 pt Heavy whipping cream -- Reduced by half
2 tb Lime juice -- use Fresh-squeezed
1 tb Unsalted butter
Salt and pepper -- to taste

STEP ONE: Prepare the Barbecue Sauce-- Start a charcoal fire in outdoor grill. When coals are white-hot, cover with soaked wood chips. Place chipotle and serrano chiles, tomatoes, red onion, 3 red bell peppers, turnip, and garlic on grill and cover. Adjust dampers to reduce heat and smoke vegetables for about 20 minutes. (When vegetables are done, smoke shrimp for enchilada filling for about 15 to 20 minutes.) Add vegetables to beef stock and reduce to 1 quart. Meanwhile, reduce brown sugar and raspberry vinegar to syrup consistency. Strain vegetables from stock and discard. Add carrots, mustard, and vinegar-sugar mixture to stock and simmer until carrots are done. Puree sauce in blender and strain. Return to heat, add ketchup, and reduce until sauce coats the back of a spoon. Add salt and pepper to taste.

CHEF'S NOTE: Adjust amount of chiles for hotter sauce.

STEP TWO: Prepare the Red Peppers-- Over an open flame, roast the red bell pepper until skin is charred black and begins to loosen from the pepper. Immediately immerse pepper in ice water. When cool, peel and seed pepper and place in blender with sour cream. Puree until smooth and add salt and pepper to taste. STEP THREE: Create Smoked Shrimp Enchiladas-- Saute sun-dried tomatoes, diced sweet onion, corn kernels, mushrooms, and green onions in butter until slightly soft. Add shrimp,cream and lime juice and reduce. Taste for salt and pepper.

Place equal amounts of fillings in center of tortilla and roll the tortilla in a cylinder.

Garnish each tortilla with a dollop of Red Pepper Cream and pour barbecue sauce around the enchilada.

Smoked Stuffed Salmon

1	Salmon; 4 to 5 lb. drawn, s	1/2 c	Dry bread cubes
1	Oil	1/4 c	Celery; chopped
1 c	Tomato; peeled and chopped	1/4 ts	Salt
1/4 c	Green onion; chopped	1/2 ts	Lemon pepper
1/4 c	Dill; fresh, chopped	1	Cl Garlic; small, minced

Servings: 4

Prepare salmon and brush with oil. Combine remaining ingredients and stuff salmon with this mixture. Place salmon on a sheet of heavy duty foil that has been doubled *and* greased. Place on water smoker grid and smoke. Yield: 4 servings. Charcoal: Use 7 lbs. charcoal, 4 quarts hot water, 2 wood chunks and smoke 3-1/2 to 4-1/2 hours. Electric: Use 4 quarts hot water, 2 wood chunks and smoke 3 to 4 hours.

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Smoking a Salmon

Tried it once, it was fabulous. Brine the salmon in the refrigerator in just enough brine to cover the filleted half-fish (skin side down). The brine should have 6 tab. salt per quart water, I use rock salt for water softeners cause it's cheap. Brine the salmon till the following morning. Meanwhile, cut both ends out of a #2 1/2 can and place it on the fire grate (where the ashes fall thru). Fill it with glowing charcoal, and place your salmon in smoking position. The purpose of the can is to confine the fire so the whole affair stays cool (90F or so). Just let the fish sit in the smoky smoker for 24-36 hours. At the end of that time it will have the consistency of raw fish, but will be the best lox you ever tasted. I used mesquite charcoal with a little hickory wood thrown in. Keep the fire small and the temp low! Good luck, and send me a pound! Dave (where PriceClub has salmon for $2 per pound sometimes). --

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Steamed Fish & Spinach

16 oz Pkg frzn Fish Fillets,thawed
1/2 c Chopped Onion
1 x Clove Garlic, minced
1 tb Olive or vegetable Oil
1/4 c Dry White Wine
1/4 ts Dried Tarragon or Basil
1/8 ts Salt
1/8 ts Pepper
10 oz Pkg frozen chopped Spinach *
1 x Green or Sweet Red Pepper **

* thawed and well drained ** cut into thin strips Cut block of fish crosswise into 4 equal pieces.

In a small skillet, cook onion and garlic in hot oil till tender. Remove from heat. Stir in wine, tarragon or basil, salt, and pepper. Return to heat and boil gently about 2 minutes or until most of the liquid has evaporated. Remove skillet from heat and set aside.

Place 1/8 of the spinach on four 12x18" pieces of heavy foil. Place 1 portion of fish on each portion of spinach. Spoon onion mixture evenly over fish. Top with remaining spinach and the green pepper strips. Bring up long edges of foil and, leaving a litle space for steam expansion, seal tightly with a double fold. Then fold short ends to seal.

Grill foil packets, seam side up, directly over medium coals about 20 minutes or till fish flakes easily when tested with a fork. Turn packets over twice.

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Whole Flounder with Herb Marinade

3 tb Olive Oil
2 tb Fresh Herbs; chopped
1 ts Garlic; minced
1/4 ts Salt
Ground Pepper
2 lb Flounder

Combine oil, herbs, garlic, salt and pepper; set aside for up to 2 hours. Dress or pan-dress the fish the fish, rinse well, and pat dry. Slash the thicker part of both fillets with 1 or 2 shallow diagonal cuts through the skin and into the meat. Set aside 1 tb marinade and rub the rest all over the surface of the fish and into the cuts. Set aside on a plate for 15 minutes.

Build a medium-hot fire in a charcoal grill. Oil the grill rack and place fish dark-skin side down. Grill 4 minutes, or until skin releases easily from grill. Turn, baste with any marinade remaining on the plate, and continue grilling until a thin skewer easily penetrates thickest part of the fish, another 2-4 minutes.

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