



SMOKED SALMON,  
(Offered by Larry from Mount Dora)

For a 2 to 3 pound Salmon fillet:

Smoke the Salmon at low temperature for several hours.

(You can do this. If you don't have a smoker, this can be done on a 2 burner gas grill using wood chips in smoke packets of aluminum foil. Place the packets off to one side of the grill and the salmon to other side under lowest heat)

While the Salmon is smoking, prepare a paste consisting of:

1/2 cup Parmesan cheese,  
1/8 cup olive oil ,  
2 T. butter,  
3 T. lemon juice,  
3 T. sour cream,  
1 t. black pepper.

After the Salmon is smoked to taste, apply the paste and bake at 375 degrees for 20-30 minutes or until the paste begins to brown.

There you have it! Enjoy!  
Best Regards,  
Larry

I have been living in Mount Dora for more than 25 years, employed by a rather famous mouse and have been commuting from Lake County since Day One. I am a real-time Programmer/Analyst for our Utilities division, working on everything from power generation to waste water. Loads of fun every day.