

# Big Green Egg Smoker Salmon

1 lb salmon, skin on  
1/2 cup soy sauce  
1/2 cup lemon juice  
2 cloves garlic, crushed  
BBQ rub, to taste

2 tbsp butter, melted  
1/3 cup brown sugar, packed  
1/4 cup vegetable oil  
2 tbsp maple syrup

Combine soy, lemon juice, brown sugar, oil and garlic and stir. Brine salmon for 4–6 hours before. Allow salmon to stand at room temp for 30 min before grilling, then pat dry with paper towel. Mix butter and syrup and brush over salmon. Sprinkle with BBQ rub. Set for direct cooking at 350°F, use a fish grid and cook for 15–20 min. Remove salmon; using a clean brush, brush on any remaining maple syrup/butter mixture and wrap in foil for 5 min before serving.

**TJ's Tip:** *You don't need a BGE to do this recipe. ... just leave the skin on your salmon, marinate 20–30 min, set your grill to medium and grill 6–7 min per side. Check out our full "TJ's Tips For Grilling Fish."*



**TJ's Preston Royal**  
6025 Royal Lane #110  
214-691-2369

**TJ's HP/Oak Lawn**  
4212 Oak Lawn  
214-219-3474

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