

# Traeger Honey Smoked Fish

This recipe will make as many trays of fish as you choose to make\*

[Live Life Simple's: HARVESTRIGHT FREEZE DRYER](#)  [Honey Smoked Fish](#)  / [Cost/Rehydrating](#) and [TRAEGER--](#)  [Honey Smoked Fish](#)  [Salmon, Trout, Walleye, Tilapia, Cod, Crappie](#)

## Ingredients:

### Brine

4 C Water  
¼ C Sea Salt  
⅔ C Brown Sugar

### Other

⅓ C Honey (warmed up in microwave to make spreadable)

Pepper to Taste

Granulated Garlic to Taste



## Directions:

1. Mix Brine in a large bowl that will hold 2-3 lbs of fish. Brine fish submerged for 1 hour
2. Turn your Traeger on Smoke
3. Rinse fish with cold water and pat dry
4. Place on a baking sheet
5. Using a basting brush, coat fish with honey
6. Add pepper to taste
7. Add Garlic to Taste
8. Put on Traeger for 20 minutes on smoke
9. Raise temperature to 225 °F for 40 minutes
10. Cool and then Freeze Solid
11. Spread frozen fish out on your trays
12. Freeze Dry
13. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** My cycle time in a 2017 medium Freeze Dryer was about 23.5 hours

**Rehydration:** Add some water to the bottom of a shallow bowl or plate, put your fish in, cover with a wet paper towel. Microwave for about 3 minutes, leave covered and let sit an additional 5 minutes.



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray