

Smoked Salmon Burnt Ends



Ingredients

- 4 large salmon fillets, pin boned, skin removed
- 250ml BBQ sauce (we recommend Lane's Kinda Sweet Sauce)
- 1/4 cup brown sugar
- 2 tbsp BBQ rub (we recommend Lane's Scorpion Rub)
- 1 tbsp salt
- 60g butter, melted
- Spring onions, chopped, to garnish
- Sesame seeds, toasted, to garnish

Directions

- Step 1 – Cut the salmon fillets into 1 inch sized pieces. In a large Ziplock bag, add half the BBQ sauce, the brown sugar, BBQ rub and salt and mix to combine. Add the salmon pieces and toss to coat, then refrigerate and allow to marinate for at least 8 hours, up to 24 hours.
- Step 2 – Remove the salmon from the bag, discarding the cure mixture. Pat the salmon pieces dry and allow to come to room temperature.
- Step 3 – Prepare the BBQ for indirect cooking over low heat (100°C). Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.
- Step 4 – Place the salmon pieces in a single layer onto the grill or trivet, away from direct heat and close the BBQ lid. Meanwhile combine the remaining BBQ rub with the melted butter. Baste the salmon pieces generously with the butter mixture once per hour and cook the salmon for 3 hours total.
- Step 5 – Remove the salmon pieces from the grill, garnish with chopped spring onions and sesame seeds and serve immediately.

