

Download How To Smoke Fish Including Brine Curing Dry Salting Home Canning

Smoking is the process of flavoring, browning, cooking, or preserving food by exposing it to smoke from burning or smoldering material, most often wood. Meat, fish, and lapsang souchong tea are often smoked.. In Europe, alder is the traditional smoking wood, but oak is more often used now, and beech to a lesser extent. In North America, hickory, mesquite, oak, pecan, alder, maple, and fruit ...Fish can also be preserved by smoking, which is drying the fish with smoke from burning or smoldering plant materials, usually wood.Smoking helps seal the outer layer of the food being cured, making it more difficult for bacteria to enter. It can be done in combination with other curing methods such as salting.All about brining and curing corned beef and game meatFish Processing is a way of preserving fish and at the same time improving their quality. In the process, the properties of the fish change.