



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Orange-Wood-Smoked Mullet

Recipe adapted from Rob "Rub" Bagby

Makes 5 servings

- 1 gallon cold water
- 1 cup kosher salt
- 1 cup packed brown sugar
- 5 whole mullet, heads removed and butterfied
- Everglade Fish & Fowl seasoning (available at evergladesseasoning.com; alternatively, substitute salt and cracked black pepper)
- Unsalted butter, melted

1. In a large food-grade plastic bucket, stir together the water, salt and brown sugar until dissolved. Place the fish in the brine and refrigerate for 30 minutes. Remove the fish, rinse and pat dry. Place the fish on a wire rack and refrigerate for 2 hours.
2. Prepare a fire with orange wood in a smoker, according to the manufacturer's instructions, and heat until the temperature reaches 200 to 225°.
3. Season the fish all over with Everglade seasoning. Place the fish in the smoker and smoke for 30 to 45 minutes, basting frequently with melted butter, until the flesh flakes easily with a fork. Remove from the smoker and serve immediately.

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