

SMOKED SALMON AND CRUSHED POTATOES {SERVES 4}

INGREDIENTS:

- 4 x 200-250g salmon fillets
- 2 t salt
- 1 t pepper
- 1 t sugar
- 1 1/2 cups wood chips, soaked in water (I used cherry wood)
- Non-stick cooking spray or cooking oil 700g baby potatoes, washed and halved
- Water for boiling
- [Crème fraîche]
- 2 T crème fraîche
- 2 T fresh chopped dill and more for garnish
- 3 t roughly chopped capers
- 2 t horseradish sauce
- Juice of 1/2 lemon
- 1 1/2 lemon cut into wedges
- Salt to taste

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Add the Frying Dish and the Dome Cover and let it heat up for at least 5 minutes. Please note, the Cobb Supreme does not have a Frying Dish for boiling the potatoes.
3. Add the potatoes, cover halfway with water and add a generous pinch of salt.
4. Cover with the Dome Cover and let the potatoes cook until tender, +/- 35-40 minutes. While that cooks, mix the crème fraîche, dill, capers, horseradish and lemon juice in a bowl. In another bowl mix the salt, sugar and pepper together and set aside.
5. When the potatoes are tender, remove and set aside.
6. Season the salmon fillets with the salt mixture. Spray the Fenced Roast Rack with some non-stick cooking spray, or rub it down with a cloth dipped in cooking oil.
7. Place the soaked wood chips directly on the CobbleStone (Cobb Premier Gas: wrap wood chips in a foil package with holes in the side facing up, place this on the gas jet to achieve the same effect).
8. Place the Grill Grid with the Fenced Roast Rack on the Cobb Cooker.
9. Add the fish and cover with the Dome Cover - smoke for about 20-25 minutes. While the fish is smoking, drain and crush the potatoes with a fork and mix in the sauce.
10. Gently lift the fillets off the Fenced Roast Rack, enjoy with crushed potatoes and lemon wedges.

FUEL:

Cobb Compact - 1 CobbleStone

Cobb Premier - 1 CobbleStone or 10 briquettes

Cobb Supreme - 1 CobbleStone or 10 briquettes

Cobb Premier Gas - Maximum heat.