



Honey Glazed Smoked Halibut

Recipe courtesy of Meat Church's Matt Pittman.

Ingredients

(4) 6 oz halibut filets
Meat Church Honey Hog or Deez Nuts Honey Pecan rub
4 tbsp clover honey

Brine Ingredients

1/2 C kosher salt
1 C sugar
4 tbsp cumin
1 tbsp white pepper
2 bay leaves crushed
1/2 gallon water

Instructions

Prepare your Cooker

Set your EGG for indirect cooking (with convEGGtor) to 275°F/135°C. We recommend lighter smoking wood for this smoke. Alder wood, fruit wood or pecan will pair nicely with a white fish while not being too overpowering.

Prepare the Brine

Mix all brine ingredients in water and dissolve thoroughly. Pour the brine over the filets and let them sit for two hours. It's ok if the fish floats.

Prepare the Halibut

After 2 hours remove the fish from the brine, rinse off and pat dry.

Season with Meat Church Honey Hog or Deez Nuts Honey Pecan rub on all sides.

This is optional, but if you prefer a bolder flavor profile, try adding some cracked pepper over the top of the halibut after you have seasoned with the rub.

Place the filets directly on the cooking grate skin side down. The skin will act as a barrier to the heat and come off easily after the cook. Smoke the fish until it reaches an internal temperature of 135°F/57°C degrees. This smoke will take around 30 minutes at 275°F/135°C.

Optional Glaze

Drizzle the filet with warm honey the last 10 minutes of the cook for nice and simple honey glaze. Honey can also be mixed 50/50 with miso to create a miso-honey glaze.

Remove the fish carefully with a spatula. Place it on a plate to rest for 10 minutes. Eat and enjoy!!