



Smoked Salmon With Lemon Dill Coconut Cream

INGREDIENTS

Salmon:

- Salmon Fillets
- Olive Oil
- Salt
- Pepper

Sauce:

- 3 Tablespoons Olive Oil
- 1 Small Shallot, finely chopped
- 2 Cloves of Garlic, minced
- 1 Can Canned Coconut Cream
- 1/2 Fresh Lemon
- 2 Sprigs of Dill, Minced
- Salt and Pepper to taste

DIRECTIONS

1. Drizzle olive oil over both sides of the salmon fillets, then season with salt and pepper.
2. Smoke the salmon according to your preferred method and level of doneness. (See notes below for guidance.)
3. In a large saucepan, heat 3 tablespoons of olive oil over medium heat. Add the shallots and cook until tender, about 3–5 minutes.
4. Stir in the garlic and cook for about 30 seconds, just until fragrant.
5. Pour in the coconut cream and let it simmer for 5–8 minutes, until slightly thickened.
6. Stir in the lemon juice and dill. Simmer for another 1–2 minutes to let the flavors come together.
7. Season with salt and pepper to taste, then serve the salmon with the sauce and **enjoy!**

NOTES

- **Salmon Doneness**

When smoking salmon, a good starting point is around 225°F until the fish is opaque and flakes easily with a fork. However, salmon is very flexible when it comes to doneness—some people prefer it more tender in the center, while others like it fully cooked. Cook it to your comfort level and preference!

- **Skin Side Down**

When smoking salmon, be sure to keep the skin on and place it skin-side down. The skin acts as a barrier between the fish and the cooking surface, helping prevent it from sticking and making it easier to handle.

- **Pellet Smoker**

For this recipe, I used a pellet smoker, which provides a steady, controlled heat and a mild smoky flavor. If you're using a traditional wood-burning smoker, you may need to adjust your cooking time and temperature slightly, as heat levels and smoke intensity can vary more. Keep an eye on your salmon and cook it to your desired doneness.