



Smoked Spicy Citrus Salmon

PREP TIME: 15 MIN

COOKING TIME: 20
MIN

SERVES:
5-6

Smoky, Spicy, Citrus & Salmon! Can it get any better?

Ingredients

- 1 side of fresh salmon (skin-on preferred)
- Heath Riles Simple Citrus Rub
- Rub with Love Salmon Rub
- 2 oranges, sliced
- 2 limes, sliced
- ½ cup soy sauce
- ¼ cup brown sugar
- Juice of 1 fresh orange
- 2 tsp chili garlic sauce (or more to taste)
- 2–3 garlic cloves, minced
- 1 tbsp unsalted butter

Equipment

- Big Green Egg (or any grill/smoker)
- Lump Charcoal
- Temperature Probe

Directions

- Trim the salmon so it's an even thickness across the entire piece. This helps it cook uniformly.
- Generously season both sides of the salmon with Simple Citrus Rub and Rub with Love Salmon Rub.
- Preheat your smoker or Big Green Egg to 250–275°F.
- Lay down a bed of orange and lime slices directly on your cooking grates
- Place the salmon directly on top of the citrus slices, skin side down.
- Smoke the salmon for about 10–15 minutes, depending on its thickness. You're aiming for an internal temperature of about 120–125°F before glazing.

While the salmon is smoking:

- In a small saucepan, combine:
 - ½ cup soy sauce, ¼ cup brown sugar, juice of 1 orange, 2 tsp chili garlic sauce, 2-3 cloves of minced garlic
 - Whisk together and bring to a simmer over medium heat.
 - Once simmering, add 1 tablespoon of butter and continue to stir.
- Simmer the glaze until it slightly thickens and gets glossy (about 5–7 minutes). Remove from heat.
- When the salmon reaches 120–125°F internal, brush the glaze generously over the top.
- Let the salmon cook another 5–10 minutes, or until the glaze has caramelized and the internal temperature reaches 125–135°F, depending on your doneness desire.
- Remove from smoker and let rest for a few minutes.

*Serve the salmon directly on the citrus bed for a beautiful presentation. Pair with jasmine rice, grilled veggies, or a crisp citrus slaw.