

Get Creative with Smoking

Try Smoking Seafood

Smoked seafood is becoming an increasingly popular barbeque option. Smoking has been used for centuries to preserve fish, but now we do it to enhance the flavor and add a unique taste to the fish. If you've ever wondered about the difference between baked and smoked salmon, now is a great time to try it out.

Every type of seafood can be smoked, but some fish fare better than others. As a rule of thumb, the fattier the fish, the easier it will absorb smoke. Fattier fish options are mackerel, sailfish, salmon, sea bass, trout, and tuna.

But even leaner seafood will be delicious when cooked in a smoker. You can easily smoke crabs, lobsters (whole or tails), scallops, shrimp, octopus, and oysters.

Seafood takes less time to cook than traditional BBQ meats, which is great if you don't have all day to hang out in your backyard ~~getting out of housework~~ cooking for your family!