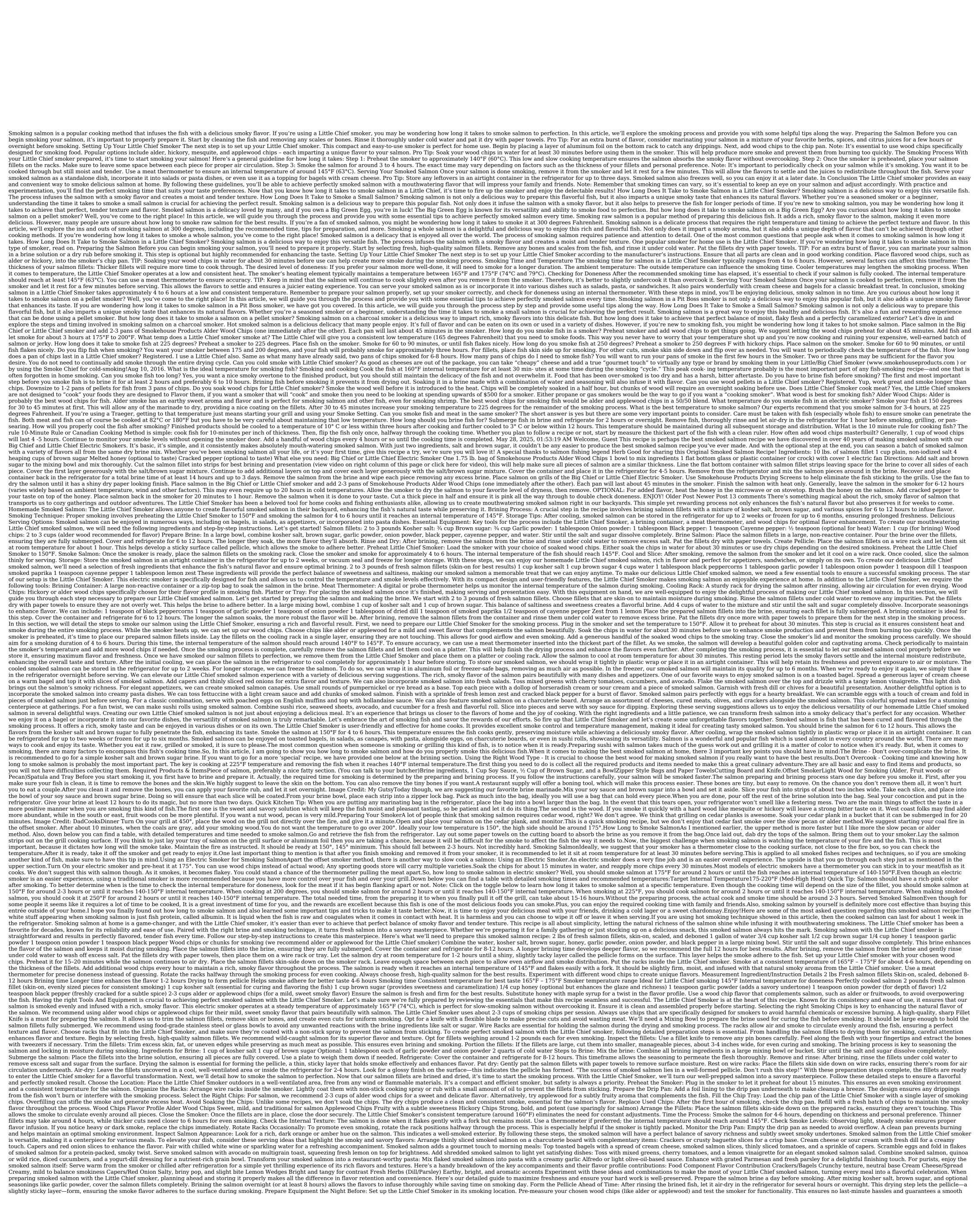
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process the next day. Portion Fillets for Convenience: Before brining, trim and portion large salmon fillets into smaller segments for even smoking. Smaller portions also make serving or storing easier after the salmon is smoked. Proper storage preserves that rich, smoky flavor we worked hard for. Whether you're eating it immediately or saving it for later, follow these storage gondelines: Refrigeration: Pack the salmon in an artigation to a leavy-duty freeze and a damp paper towel inside the storage container or wrap it tightly in plastic wrap or a luminum foil. Place it in the refrigerator, where it will stay fresh for up to 7 days. Moisture Tip: To prevent the salmon from frying out, add a damp paper towel inside the storage container. For post results, label the freezer bag with the test of storage. Storage Methods salmon can in ast for up to 3 months without as significant loss of flavor or texture. For post results, label the freezer bag with the storage container. For post results, label the freezer bag with the storage container. For post results, label the freezer bag with the deat of storage. Storage Methods salmon can in a significant loss of flavor or texture. For post results, label the freezer bag with the deat of storage. Storage Methods salmon can label and the salmon from the salmon from