Salmon candy is what you get when you start with a much thinner slice of salmon than usual and leave it in the brining mix for as long as usual. I started with a thin piece of fresh salmon, marinated it in an inexpensive French Cognac, for an hour, and then buried it in coarse sea salt and raw turbinado sugar for four hours. I then grilled it, rather than smoked it. Brining removes much of the water, and the fish cooked very quickly, but still took on a delightful char. The intense sweetness, saltiness, and charred flavor combined to produce something more like a cross between salmon jerky and salmon candy. I loved it, but declare it to be a personal rather than universal favorite.

I served it with a Hugh Malone Tribute Series Ale from Allagash. Unlike many of their large bottle series, this ale does not use Belgian malts, does not use any Brett yeast for sour lambic notes, and is generously hopped with American Pacific North West hops. I trust the hops and the salmon felt right at home together.
Wild rice and fresh asparagus rounded out an early springtime dinner.

ekc