



Smoked Monkfish with Green Egg Salad

Servings: 4

Active Prep Time: 45 minutes

Smoking Time: 1 hour

Basic Fish Brine Ingredients

½ gallon	Water
½ cup	Sea salt
¼ cup	White Sugar
½ tsp	Black Peppercorns
3 sprigs	Fresh Thyme
1 each	Lemon, cut in half
3 clove	Garlic, sliced
1 each	Shallot, small, sliced
1 lb	Monkfish

Green Egg Salad

2 clove	Garlic, chopped fine
1 large	Egg Yolk
2 each	White Anchovy
½ teaspoon	Dijon Mustard
½ teaspoon	Extra Virgin Olive Oil
3 tablespoon	Vegetable Oil
2 tablespoon	Tarragon, fresh chopped
1 tablespoon	Parsley, fresh chopped
6 each	Egg, hardboiled
To Taste	Kosher Salt
To Taste	Black Pepper
1 oz	Paddlefish Caviar (optional)

Method of Preparation

1. Combine all the ingredients for the brine excluding the monkfish. Heat brine solution to a boil, whisk briskly to dissolve salt and sugar.
2. Remove brine from heat and cool completely.
3. Submerge the monkfish in the cooled brine solution. Place a plate on the fish to keep it completely submerged.
4. Brine for 2 hours.
5. Remove fish from the brine, rinse with fresh water and pat dry with a clean towel. Allow the fish to form a pellicle by sitting unwrapped in the refrigerator for 3 hours.
6. In a food processor, combine the garlic, egg yolk, white anchovy and Dijon mustard. Chop until this is worked into a fine paste
7. Add the green herbs and continue to process. Once the herbs are well incorporated slowly drizzle in the oils until it becomes a creamy texture.
8. Chop the hard boiled eggs and toss with the aioli. Season with salt and pepper.

To Smoke the Fish

Use a mild fruit wood such as apple. Smoke the fish at 190°F until it reaches 150°F internal temperature. This will take approximately 1 hour.