

## **SMOKED SALMON WITH BUTTERMILK DRESSING**

*(from the Bewitching Kitchen, inspired by many sources)*

1 salmon fillet (about 4 pounds)  
½ cup seafood dry rub  
1 lemon, sliced  
½ cup buttermilk dressing

*for dry rub (makes more than you need):*

1 tablespoon coriander seeds  
1 tablespoon yellow mustard seeds  
2 teaspoons black peppercorns  
1/2 teaspoon whole cloves  
1 tablespoon paprika  
1 teaspoon dried oregano  
1 teaspoon red pepper flakes  
2 teaspoons brown sugar  
2 teaspoons kosher salt

*for buttermilk dressing:*

½ cup buttermilk  
1/4 cup full-fat yogurt  
Juice of half lemon  
1 teaspoon kosher salt  
1 tablespoon finely chopped fresh dill

Make the dry rub: In a small sauté pan over medium heat, toast the coriander seeds, black peppercorns and cloves for 1 to 2 minutes. Let the mixture cool slightly, then process it thoroughly in a spice grinder and transfer it to a small bowl. Add the paprika, oregano, red pepper flakes, sugar, and salt. Mix thoroughly. Keep leftovers in a dark, dry place.

Soak 2 cups of wood chips in water for 15 to 30 minutes. Heat the smoker to 200F.

Pat the salmon dry and let it come to room temperature. Coat the salmon thoroughly in the dry rub and place it skin-side down on the grates. Scatter the lemon slices over the flesh. Smoke for about 1 hour, or until the flesh flakes easily with a fork. While the salmon smokes, prepare the buttermilk dressing. Whisk together the yogurt, buttermilk, lemon juice, salt, and dill. Taste and adjust seasoning if needed.

Serve the salmon with the buttermilk on the side, or drizzled all over. It's you call...