

## **Weatherby's Salmon**

### **Ingredients**

1 lb Center-cut Salmon  
1 tbsp Extra Virgin Olive Oil  
1 tsp Kosher Salt (optional)  
2 tbsp Weatherby's Island Rub

### **Directions**

Set smoker to 225°F

Coat salmon with olive oil.

Sprinkle Kosher salt on all sides.

Evenly season salmon with Weatherby's Island Rub

Smoke salmon for 3-4 hours, at 225°F, or until the salmon reaches an internal temperature of 145°F.