Smoked Salmon Tacos

Salmon

1 cup brown sugar

1 garlic clove, minced

2 pound salmon filet

1 cup wood chips

2 Tablespoons apricot preserves

1 Tablespoon water

Tacos

1/2 cup mayonnaise

1/4 cup spicy brown mustard

2 teaspoons lemon juice

1/4 teaspoon cumin

1 small granny smith apple, peeled and chopped fine

1 celery rib, chopped fine

1 carrot, peeled and shredded

12 (6 inch) flour tortillas

3 cups salad greens

Combine sugar, 1/4 c. salt and garlic.

Cut salmon into 4 filets.

Place salmon and sugar mixture in a ziploc bag and refrigerate 4-24 hours.

Soak wood chips in water for 15 minutes. Drain. Place in foil packet.

Remove salmon from brine and rinse salmon and pat dry.

Whisk together preserves and water. Microwave 30 seconds.

Brush salmon filets with apricot mixture.

Place wood packet over charcoal and grill salmon until 135 degrees.

Remove from grill and let rest 5 minutes.

Whisk together mayonnaise, mustard, lemon juice and cumin.

Combine apple, celery and carrot.

Flake salmon into bite size pieces.

Top each taco with salmon.

Add apple mixture.

Add mayonnaise mixture.

Add salad greens.