

How to smoke catfish with charcoal oven

The first step in smoking catfish is harvesting the fish that you would be smoking. After harvesting, add salt to the fish and cover them so as to inactivate/ kill the fish.

Smoking process

Weigh the fish before smoking to ascertain the weight before smoking.

Cut the fish into pieces and then wash them in clean water with salt. The salt is added to remove the slimy parts of the fish.

Get two big buckets with water and add salt. Put 125g of salt per 15 liters of water. The salt helps remove the slimy/ slippery part of the water. The salt also helps give the fish taste. The first bucket is for washing while the second one is for rinsing.

Arrange the cleaned fish pieces onto a grill and place them in an oven.

Light up the charcoal and let it catch fire before putting it in the oven to prevent smoke from resting on the fish.

After 48 hours, the fish will be ready but during the 48 hours, keep checking on the fish and when one side of the fish is ready, change to the other side.