



THE SANTA BARBARA
SMOKEHOUSE

Smoked

SALMON



#5806 ~3LB

#13738 15/~3LB CASE

Taking only the finest quality fresh Atlantic salmon we hand cure with pure sea salt and fresh herbs, then smoke in small batches using aged oak whisky barrels. The salmon is then fully trimmed by hand to remove all dark meat, sliced paper thin, and vacuum packed fresh. With it's rich buttery and medium sweet smoke flavor, this smoked salmon melts in your mouth and is reminiscent of the Scottish Highlands cure.



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