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Flavored Sugar Guide

Organic, fair-trade certified pure cane evaporated sugar is combined with all-natural flavors to create delicious, flavorful and colorful food enhancements. These sugars are great for sprinkling, baking, hot and cold drinks, or anywhere else you need a touch of sweetness and flavor!

Wild Blueberry Sugar - Straight from the wild blueberry fields and condensed into a deliciously sweet package, the taste of fresh, whole blueberries explodes in your mouth. The beautiful indigo color of blueberry sugar will make you want to use it on everything.

Sweet: Top a fresh berry tart with whipped cream and sprinkle with blueberry sugar. Sprinkle on muffins before baking.

Fresh: Toss with fresh spinach, walnuts and a vinaigrette for a fruity summer salad.

Savory: Sprinkle over grilled salmon with balsamic vinegar for a sweet demi-glaze.

Liquid: Rim a blueberry cosmopolitan or a virgin piña colada for a frosty treat.

Twist: Mix blueberry sugar into pancake batter for a sweet addition.

Cinnamon Sugar - Bring back warm memories of childhood with this classic cinnamon & sugar flavor combination. Made with real Korjintie Cinnamon, this gourmet cinnamon sugar adds a spicy sweet dimension to any meal.

Sweet: Sprinkle on apple pie crust before baking, or on coffee cake before serving.

Fresh: Dust cinnamon sugar over apple slices -- this makes a delicious snack.

Savory: Use cinnamon sugar to top Indian spiced basmati rice or tandoori chicken.

Liquid: Stir a little cinnamon sugar into your mocha latte for a tasty twist.

Twist: Spread cinnamon sugar over buttered bread and toast in the oven

Clove Sugar - A warm winter spice, clove sugar brings a taste of real clove to your kitchen year round. Mix with cinnamon and ginger sugars for instant Thanksgiving spice.

Sweet: Delicious on traditional carrot cake or gingersnap cookies.

Fresh: Use clove sugar on steamed or baked carrots.

Savory: Make a mouth-watering glaze by coating the top of a ham just before baking.

Liquid: Use clove sugar in your favorite tea.

Twist: Rim the edge of your mug of hot buttered rum.

Dark Cocoa Sugar - It's chocolate sugar. Do you even have to ask? There is a natural synergy with this mahogany cocoa and cane sugar creation. Just try to resist dark cocoa sugar and its tempting flavor!

Sweet: Liberally sprinkle on vanilla ice cream, with fresh raspberries or pecans.

Fresh: Sprinkle dark cocoa sugar over sliced strawberries.

Savory: Add dark cocoa sugar to your favorite chili, tasty with a dash of cinnamon too.

Liquid: Rim your favorite dairy-based drink – White Russians are perfect.

Twist: Try sprinkling dark cocoa sugar on top of pancakes or French toast.

Espresso Sugar - A favorite drink for many, condensed into the perfect gourmet topping. Real espresso is melded with the sweetness of cane sugar to create a unique and robust flavor.

Sweet: Garnish chocolate chip cookies, especially with bittersweet chips.

Fresh: Sprinkle espresso sugar over plain yogurt for a morning pick-me-up.

Savory: Mix espresso sugar with sea salt, use as a rub for steak before grilling.

Liquid: Rim an espresso martini made with coffee-flavored liqueur and vodka.

Twist: Sprinkle espresso sugar on toast spread with peanut butter.

Chili Verde Sugar - Chili Verde (or green chili) sugar, with its combination of sweet and spicy, will make your taste buds tingle. The heat is a pleasant surprise; it both complements and contrasts with the sweetness of the sugar.

Sweet: Amazing on chocolate ice cream, chocolate brownies... anything chocolate!

Fresh: Add a dash of chili verde sugar to diced melons or pineapple rings for a treat.

Savory: Chili verde sugar is a must-try on cheddar cheese scones.

Liquid: Mix chili verde sugar into hot cocoa. Great with Baileys - rim an ice cold glass.

Twist: Sprinkle on pork or chicken, grill, then slice for delicious tacos or taco salad.

Habanero Sugar - Sweet with a lot of heat! Use sparingly - our habanero sugar delivers an exhilarating kick. If you like it "hot," you'll love this spicy habanero sugar.

Sweet: Use just a tiny pinch of habanero sugar on holiday fudge for a little added spice, or sprinkle on sugar cookies.

Fresh: Sprinkle a little bit of habanero sugar on sliced apples or jicama.

Savory: Works nicely on seafood with a squeeze of lemon or lime and olive oil.

Liquid: If you're brave—use habanero sugar in a Bloody Mary or spice up tomato juice. Make it your secret ingredient for barbecue sauces!

Twist: Gives authentic Mexican mole an extra punch.

Ginger Sugar - If you like fresh ginger, you'll love our ginger sugar! Fresh ginger is infused into raw cane sugar to create a sweet gourmet treat with a zesty zing.

Sweet: Garnish lemon sorbet or pumpkin pie.

Fresh: Use ginger sugar in stir-fry to add a sweet zing.

Savory: Perfect on grilled salmon.

Liquid: Ginger sugar will be your new favorite when added to a steaming cup of tea.

Twist: Caramelize ginger sugar on top of crème brûlée.

Lemon Sugar - Lemon and sugar are a natural combination. Real lemon added to the raw cane sugar creates a clean and refreshing taste that is never bitter.

Sweet: Dust lemon sugar over sugar cookies or pound cake.

Fresh: Add a dash of lemon sugar to fruit salads.

Savory: Mix with herbs and sea salt to finish off delicious roasted potatoes.

Liquid: Rim a glass of unsweetened ice tea.

Twist: Blend lemon sugar with sea salt, and use to season peanuts.

Lime Sugar - Use this gourmet lime sugar whenever you want a crisp, citrus splash. Lime is an extremely versatile flavor. Combine lime sugar with sea salt and use as a simple but tasty seasoning.

Sweet: Top coconut pudding or a tropical parfait.

Fresh: Add lime sugar to grilled veggies for a refreshing pizzazz.

Savory: Especially good on chicken and white fish.

Liquid: Rim a glass of cold sparkling water.

Twist: Try a dash of lime sugar in homemade guacamole.

Raspberry Sugar - Red Oregon raspberries are the star ingredients in this beautiful, fuchsia colored sugar. The natural color alone makes our raspberry sugar perfect for topping sweets. Raspberry sugar has a phenomenal real fruit flavor.

Sweet: Top lemon bars, sugar cookies or chocolate cake.

Fresh: Add a dash of raspberry sugar to a mixed greens salad with balsamic dressing.

Savory: Sprinkle raspberry sugar on scallops while grilling for a caramelized glaze.

Liquid: Rim a glass of cold champagne - or simply a tart glass of lemonade.

Twist: Use raspberry sugar to add some personality to your morning oatmeal.

Sweet Onion Sugar - Sweet onion sugar has an unpredictably special taste. Use on anything to add delicious caramelized onion flavor. Onion sugar is addictive. Let your imagination run wild.

Sweet: We suggest that you skip the sweets for this one.

Fresh: Try sweet onion sugar on asparagus with olive oil before roasting.

Savory: Dust sweet onion sugar over prawns and grill.

Liquid: Finish your favorite creamy soup with just a pinch.

Twist: Top dinner rolls before baking or add to popcorn for a simple snack.

Tangerine Sugar - With a fruity, tangy taste, tangerine sugar will add a freshly-peeled citrus burst to salads, drinks and desserts. Tangerine sugar is a simply refreshing treat to use in any dish that needs a splash of grove-grown flavor.

Sweet: Sprinkle over vanilla yogurt for a healthier version of a creamsicle.

Fresh: Sprinkle over the top of a sliced grapefruit for an extra burst of fruity flavor.

Savory: Garnish chicken oven-glazed with honey for a citrusy-sweet note.

Liquid: Rim the top of your favorite Italian soda with a dash of tangerine sugar.

Twist: Line a pan with tangerine sugar to give dessert bread a sweet crust.

Vanilla Bean Sugar - Vanilla bean sugar is one of our most delicious creations. Evoking the comforting flavor of everyone's favorite desserts, we use premium Tahitian vanilla beans to make this much loved sugar variety.

Sweet: Great on chocolate brownies, cinnamon rolls, or coffee cake.

Fresh: Try Vanilla bean sugar on a bowl of sliced banana and other fruits.

Savory: Sprinkle vanilla bean sugar on a pork chop before tossing it on the grill.

Liquid: Sweeten a hot cup of coffee or rim a glass of Kahlua.

Twist: Use vanilla bean sugar with butter to candy walnuts.