



Guide #2 - Infused Salts

Infused Salts are created by using only the finest sea salts, and then mixing them with raw, all natural ingredients. The mixtures are then allowed to evaporate or are heated until the crystals reform. This creates a uniform flavor throughout the salt grains. This is also why some salts are sticky and clumpy. This is a good thing! These salts are not intended to be shaken out of a bottle. Instead they are meant to be enjoyed the old fashioned way. Pinched these salts onto the food, or use a small salt spoon. Break them apart with a fork if necessary. Infused salts are 100% natural and gluten free.

Black Truffle Sea Salt

Combines the distinct taste of black truffles with pure sea salt crystals to create an uncommonly delicious flavoring. **Uses:** A creative chef's dream, black truffle salt adds a hint of earthy, unique flavor to beef, eggs, potatoes and pasta.

Celery Sea Salt

Celery salt is an old fashioned American classic. **Uses:** Sprinkle a little on beef roast, pork roast, vegetables, potato salad, or vegetable juice. If you don't have any fresh celery around your house, put some of this on the rim of that Bloody Mary and enjoy!

Chipotle Sea Salt

This smoky seasoning combines the earthy spiciness of smoked chipotle peppers with the crisp taste of all natural Pacific sea salt. Made with real smoke-dried jalapeno peppers, and as warm and delicious as its name-sake, this salt has a rich toasted pepper flavor that brings a dash of fiesta to the table. **Uses:** Salads, roasted vegetables, seafood, meats, pasta, finishing, fried foods, popcorn or bread dipper.

Espresso Brava Sea Salt

The fusion of espresso and sea salt create a robust and full-bodied flavor. **Uses:** A delicious addition to chocolates, desserts or the rim of cocktails. It's also a rising star in rubs and marinades for steak, pork, or whatever you can think of! A great match with a cognac reduction or anything with nutmeg, anise, vanilla, cherry, hazelnut, or raspberry. The only limit for this infused sea salt is your imagination.

Ghost Pepper Sea Salt

With a taste only for the very daring, this salt is the hottest salt in the world! Made from pure, unrefined sea salt and the Naga Jolokia pepper,

this salt has a spicy hot flavor that is without compare. Named for one of the most venomous snakes in India, this pepper, also known as the King Cobra Chili, has a blazing heat that is out of this world. **Uses:** For some flaming flavor, sprinkle over chicken wings, chili, or your fajitas.

Habanero Heat Sea Salt

Ground down, high-quality, high-heat habanero peppers create an intense sea salt with a kick. This is the perfect salt for anyone who likes to add a little extra punch to anything on the grill. **Uses:** A great match with recipes that call for lime and butter. Use sparingly!

Jalapeno Sea Salt

A blend of all natural sea salt and authentic jalapeno pepper. This salt will give a bite of spice to your favorite recipes on the grill or in the kitchen. **Uses:** Heat up guacamole, flank steak, and chicken and rice for a kick.

Lavender Sea Salt

The citrus floral taste of lavender blends deliciously with the subtle flavors of this hand-harvested sea salt. **Uses:** Lavender sea salt is delicious with chicken, pork, and lamb.

Lemon Twist Sea Salt

Fresh lemon intermingled with a premium sea salt creates the ideal flavor combination. **Uses:** This is an essential salt for seafood lovers, bartenders and pastry chefs. Try on the rim of cocktails or sprinkle in the drink itself.

Lime Fresco Sea Salt

The natural flavor of lime is an international favorite. Thai food, margaritas, and desserts ... the uses are plentiful. Lime Fresco Salt is tart without being too sour. **Uses:** On the rim of a cocktail, on chicken or fish before grilling or add to salads for a surprising hint of citrus.

Maple Sea Salt

This is the answer to your sweet and salty cravings! This salt doubles for sweet and savory dishes. **Uses:** Think ham, or a sweet and salty seared pork tenderloin. Top off popcorn, nutty ice cream, or cookies!

Roasted Garlic Sea Salt

Infused with real roasted garlic! This is a much improved, very gourmet version of traditional garlic salt. The flavor is out of this world. **Uses:** Try on anything.

Savannah Rainbow

Our prettiest salt! It is like having five great salts in one! **Uses:** Great for adding color to pale foods, use anywhere you would normally use salt and perfect for sprinkling on top of finished meals or sliced fruit.

Scorpion Sea Salt

This blend of all natural sea salt and Trinidad Scorpion Pepper is more than just a bite; it will leave a lasting sting. Consider yourself warned!

Uses: Roasted vegetables, seafood, meats, finishing and fried foods.

Spanish Rosemary Sea Salt

An all-natural sea salt that delivers a straight from the herb garden flavor.

Uses: Pair with anything roasted, potatoes, chicken and mixed vegetables.

Spicy Curry Sea Salt

Sea salt and Japanese spicy curry are fused together to provide a deep and complex essence. **Uses:** Scrambled eggs, chicken, pasta, tofu, and more.

Sriracha Sea Salt

Take flavorful and spicy Sriracha peppers, fuse them with all-natural flake sea salt. The perfect finishing salt. **Uses:** Not just great for Thai, try it on pasta, soups, sauces and even pizza.

Sun Ripened Tomato Sea Salt

This is literally a tomato mixed with sea salt. Incorporating the whole tomato creates the rich, full-bodied flavor. **Uses:** Great for soups and sauces, appetizer toppings or mixed with herbs to create an amazing spice rub. Try a pinch on top of your favorite sourdough bread.

Szechuan Pepper Sea Salt

Szechuan (or Szechwan) pepper is actually a type of spicy berry.

This salt is not as spicy as other peppers, but rather has a citrus, woody taste. **Uses:** Try as a finishing salt on any meal, sprinkling on French fries or popcorn, and goes perfectly with any Chinese inspired dish.

Thai Ginger Sea Salt

Combine the clean simple flavor of sea salt with fresh, juicy ginger. The ginger flavor of this Fusion variety cannot be matched by powdered or synthetic flavorings. **Uses:** On grilled veggies, Asian noodles or fish.

Great for chocolatiers and pastry chefs alike.

Toasted Onion Sea Salt

Adds a deliciously rich onion flavor to any dish. **Uses:** Perfect on grilled asparagus or golden, oven-baked chicken. This salt adds a depth of flavor to anything.

Tuscan Herb Sea Salt

This is an essential blend. It is warm and earthy because it has been infused with wonderful herbs like thyme, basil, and rosemary. **Uses:** Perfect on roasts, vegetables, beans, popcorn, potatoes, bread or eggs.

Vanilla Bean Sea Salt

Vanilla Bean Sea Salt is made with genuine Tahitian Vanilla Beans mixed with a delicate sea salt. **Uses:** The combination of salt and vanilla accentuates sweet desserts or can be a nice addition to fish.

Vintage Merlot Sea Salt

A wonderful addition to gravy and sauces, and its rich, deep color makes it a visually stunning finishing salt. **Uses:** Marinara sauces, steak rubs and salad dressings.

Wild Porcini Sea Salt

Dried porcini mixed with sea salt creates a concentrated flavor and mushroom aroma. **Uses:** Excellent in risotto, soups, sauces and salmon. Also try it on roasted vegetables, seafood, meats, pasta, and as a bread dipper.