



Guide #3 - Smoked salt

Smoked Sea Salts are a wonderful, all natural way to add extra flavor to your recipes, without the hassle of a big smoker. These salts are smoked salts are hand-crafted by using a smoking process, allowing the sea salt to absorb maximum flavor without becoming bitter. These smoked salts add a unique and aromatic flame-grilled touch to your dishes.

Alderwood Smoked Sea Salt

This Pacific Sea Salt is slow smoked over real alderwood, giving it an authentic, clean smoke flavor. Salish smoked sea salt is a 100% natural way to add authentic smoked flavor without the unpleasant aftertaste. No liquid smoke, artificial flavors or coloring are added. **Uses:** Highly recommended for salmon and other robust seafood.

Applewood Smoked Sea Salt

Flaky sea salt that utilizes sweet applewood to fuel the fires that flavor this naturally smoked sea salt. **Uses:** It's subtle fruit & wood flavor is mild enough to use with fish, shellfish, poultry, pork, sausage, ham, and bacon.

Bacon Smoked Salt

A perfect blend of two great things, salt and bacon! **Uses:** This salt is perfect on eggs, grits, salads, popcorn, chicken, and it makes a killer Bloody Mary.

Cherrywood Smoked Sea Salt

This sea salt has been slowly smoked above a Maine Cherrywood fire. No need for smoking and slaving away over a fire, we've done the hard work for you! **Uses:** Add this

slightly sweet tasting salt to your favorite dishes, great on meats and vegetables

Hickory Smoked Sea Salt

Pacific sea salt flakes are naturally smoked over premium Hickory hard wood. The resulting smoke flavor is full and clean without the bitterness. There are no artificial flavors added. **Uses:** Works magic with ribs, burgers, red meat, turkey, and chicken.

Mesquite Smoked Sea Salt

Mesquite is a tenacious wood and has a strong hearty flavor. **Uses:** Excellent for dishes in need of a Southwest twist, red meat, roasting vegetables and anything BBQ of course!

Smoked Onion and Garlic Sea Salt

This sensational product is a blend of natural sea salt, minced onion and minced garlic smoked over alderwood. **Uses:** Seasoning meats, salads, eggs, burgers and fish.

Smoked Paprika Sea Salt

A perfect blend of sea salt and smoked paprika. Naturally smoky and slightly warm. **Uses:** Perfect on eggs, grits, salads, popcorn, chicken, French fries, guacamole and a variety of meats.