



SPECIALTY SALTS

Heather's Heat & Flavor

94 First Street, Hudson, OH 44224 ~ 330-653-5131

Black Salt AKA: Kala Namak or Sanchal (Hindi) (Powdered, Origin: Pakistan)

A special type of Indian mineral salt. It's more grayish pink than black & has a very special smoky flavor. Used in Indian recipes, it adds a very unusual flavor that is totally different from its aroma. It conveys the special characteristic flavor to tangy Indian style salads called Chaats. Used in small quantities in snacks or pickles, it adds a very different flavor than just using regular salt. It is sometimes used to flavor tall summer cool drinks like "Jal Jeera".

Kosher Salt, Regular (Diamond Process, Origin: USA)

A unique process to salt, the "diamond" process adds a bit of puff to the salt crystals. This is the perfect salt for staying in suspension with blends of other spices.

Kosher Salt, Smoked (Diamond Process, Origin: USA)

Processed like the regular Kosher salt except it is pecan smoked. This salt will add a light smoky flavor to your dishes.

Sea Salt, Balinese (Medium Grain, Origin: Bali)

This salt is hand collected by residents of a small community on Bali. Their farming methods are organic and sustainable (they need no foreign resources to produce their product). This crispy salt tastes wonderful on vegetables and has a pure flavor that will not compete with delicate sauces. Also a great ingredient for breads or to top rolls and bagels.

Sea Salt, Celtic (Medium Grain, Origin: Brittany, France)

Salt is the ultimate flavor enhancer. A great tasting salt is the finishing touch that brings out the full flavor in most of the food we eat. Harvested by hand in Brittany, France. Culinary professionals praise it for its flavor and quality. Celtic Gray Sea Salt is considered by many chefs to be the very best for cooking and finishing dishes. Keep it on hand in a salt cellar or a salt tray.

Sea Salt, Citrus (Medium Grain)

This salt is a unique blend of the Celtic Sea Salt, citrus zest, fennel and other herbs and spices. It is mainly used as a finishing garnish for fish or steamed vegetables.

Sea Salt, Cyprus Black (Large Flakes, Origin: Cyprus)

The large, pyramid-shaped flakes of this salt are a dramatic addition to your table. The color comes from volcanic minerals. Use this salt to accentuate the look and flavor of your dish. Try it on white-fleshed fish, sweet potato fries or around the edge of a fruity margarita.

Sea Salt, Cyprus White (Large Flakes, Origin: Cyprus)

Just like the Black Cyprus, the White Cyprus has large pyramid-shaped flakes. It's light and fluffy with a mild taste that's characteristic of the Mediterranean salts. While popular for cooking and baking, it is commonly used as a garnish for fish and vegetable dishes. Other uses: Finishing, spice blends, salads, meats, seafood, sauces/soups, drink rimmer.

Sea Salt, Danish Viking-Smoked (Medium Grain, Origin: Denmark)

Danish Viking-Smoked Salt is made in a style devised by the Vikings. Thanks to the efforts of one man in Denmark who took it upon himself, this millennium-old tradition has been rekindled. The salt is produced by first evaporating seawater, then using a "fizzing" (evaporating) process, which takes place in a vessel over an open, smoky fire containing juniper, cherry, elm, beech and oak. The resulting "salt" according to the April 2002 issue of Saveur Magazine, "tastes like a bonfire".

Sea Salt, Fleur de Sel (Fine Flakes, Origin: France)

Our Fleur de Sel is a creamy color with a clean salt taste. Its flavor is subtle and complex. This salt is the delicate film formed on the water where the Celtic Gray Salt is harvested and it is naturally low in sodium. Used as a finishing salt to delicately flavor almost any dish. Excellent on fresh, steamed vegetables and is especially delightful on fresh tomatoes, when in season.

Sea Salt, Grinder (Large Grain)

Grinder salt is a larger salt perfect for the grinder. The natural salt crystals, which are harvested from the sea, taste and act like rock salt with a slightly larger grain. The Grinder salt makes a perfect table salt.

Sea Salt, Hickory (Small Grain, Origin: Washington State)

Delicate Pacific sea salt flakes are naturally smoked with untreated hickory wood. The result is a full, smoked flavor without turning bitter. The hickory smoke flavor is associated with Southern cooking. Used as a finishing salt and in spice blends, salads, meats, seafood, soups, sauces and brines.

Sea Salt, Himalayan Pink (Large Grain, Origin: India)

This is believed to be the purest salt found on earth. (It's been protected for millions of years by hardened lava within the Himalayan salt beds.) No other salt compares to the Himalayan Pink when it comes to purity and mineral content. This salt has many health benefits including lowering blood pressure and improving circulation and the detoxification of heavy metals. Use in a clear grinder to experience all the sensory delights of this amazingly pure flavor enhancer. Other uses include brining, roasting, meats, seafood, sauces and soups.

Sea Salt, Hiwa Kai (Coarse Grain, Origin: Hawaii)

The Hiwa Kai is solar evaporated Pacific Sea salt. It is combined with activated charcoal which compliments the natural salt flavor and adds numerous health benefits. The stunning black color and silky texture make this an ideal finishing and garnishing salt. Other uses included salt mills, salads, meats and seafood.

Sea Salt, Jurassic (Large Grain and Granulated, Origin: Utah, USA)

During the Jurassic Period (150 million years ago), volcanoes were active, dinosaurs roamed the planet and sea levels rose covering North America all the way to what is now Utah. Hidden deep in the earth, this sea salt from another world is zesty and rich in flavor. This culinary salt has different flavors and textures providing a wealth of satisfaction to the palate. Use Jurassic Sea Salt for cooking or in the salt mill.

Sea Salt, Murray River (Fine Flakes, Origin: The Murray River, Australia)

The Murray River runs from the snowy Australian Alps. Because one of the country's worst environmental problems is the salinity of its water supply and agricultural land, your support of the producers of this salt stimulates removal of salt from sensitive areas. These mild, peach colored flakes melt quickly and evenly. They are ideal as a finishing salt or for roasting or baking. Try this "satin of salts" as an even more delicate alternative to Fleur de Sel.

Sea Salt, Provencal (Blend)

Provencal sea salt is a unique blend of Celtic sea salt (considered by many chefs to be the very best for cooking and finishing dishes) and Herbs de Provence (savory, fennel, rosemary, lavender). This blend is especially good for steaks as well as poultry, fish and roasted corn.

Sea Salt, Red Alae (Medium Grain, Origin: Hawaii, USA)

This sea salt from Hawaii has some of the islands' red volcanic clay, called alae, left in at harvest time. The final product has a distinctive color and a wonderful earthy mineral flavor. Excellent on seafood and in dishes where the base flavors need to be enhanced. This large crystal salt adds depth and complexity to savory dishes with its earthiness.

Sea Salt, Salish Smoked (Alder wood smoked, Large Grain, Origin: Pacific Northwest)

This Pacific sea salt is slow smoked over Alder wood and is a natural way to add an authentic smoked flavor to your dish without any strange aftertaste. It is 100% natural, no liquid smoke, artificial flavors or colors added. Uses: Salt shakers, finishing, roasting, grilling, spice blends, salads, meats, seafood, sauces, soups, brines.

Sea Salt, Truffle (Fine Grain, Origin: Italy)

Truffle salt is a distinctive combination of tastes: black truffles with pure sea salt crystals. It adds a hint of earthy mushroom flavor to beef, eggs, potatoes and pasta. Other uses: salads, roasted vegetables, seafood, meats, finishing salt, bread dipper when mixed with olive oil, popcorn.