

WOW!

TRY THIS:

Flavored Finishing Salts

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NO ORDINARY SEASONED SALT

Sprinkle on food right before serving to add concentrated flavor and a crunchy, briny taste of the sea.

1. TRY OLIVE SALT ON FRESH TOMATOES.

1. OLIVE SALT

Preheat oven to 275°F. Place 8 ounces pitted kalamata olives in a food processor; pulse to finely chop (do not puree). Spread olives out on a baking sheet lined with parchment paper. Bake 1 hour or until olives are dried and crisp; cool completely. Place half of dried olives in an even layer on a cutting board; sprinkle with 2½ teaspoons Maldon sea salt flakes. Finely chop olives. Repeat procedure with remaining olives and 2½ teaspoons Maldon sea salt flakes. Store in an airtight container up to 2 months.

➤ **SERVES 96** (serving size: ½ teaspoon)

CALORIES 3; FAT 0.3g (sat 0g, mono 0.2g, poly 0g); **PROTEIN 0g; CARB 0g; FIBER 0g; SUGARS 0g** (est. added sugars 0g); **CHOL 0mg; IRON 0mg; SODIUM 159mg; CALC 3mg**

2. DUST DEVILED EGGS WITH TOMATO SALT.

2. TOMATO SALT

Preheat oven to 225°F. Spread 5 tablespoons unsalted tomato paste in a thin, even layer on a baking sheet lined with a silicone baking mat. Bake 25 minutes or until paste is dry, slightly pliable in center, and brittle around the edges. Cool completely on mat; break into small pieces. Process tomato pieces into a fine powder using a spice grinder. Add 1½ tablespoons Maldon sea salt flakes; pulse 3 to 4 times or until salt flakes are coarsely chopped. Store in an airtight container up to 2 months.

➤ **SERVES 48** (serving size: ¼ teaspoon)

CALORIES 1; FAT 0g; PROTEIN 0g; CARB 0g; FIBER 0g; SUGARS 0g (est. added sugars 0g); **CHOL 0mg; IRON 0mg; SODIUM 219mg; CALC 1mg**

3. SEASON GRILLED STEAK WITH PORCINI SALT.

3. PORCINI SALT

Working in batches, grind 1 ounce dried porcini mushrooms to a fine powder in a spice grinder. Add 1½ tablespoons Maldon sea salt flakes to final batch; finely grind. Combine with previously ground porcini. Store in an airtight container up to 2 months.

➤ **SERVES 60** (serving size: ¼ teaspoon)

CALORIES 2; FAT 0g; PROTEIN 0g; CARB 0g; FIBER 0g; SUGARS 0g (est. added sugars 0g); **CHOL 0mg; IRON 0mg; SODIUM 174mg; CALC 0mg**

—Recipes by Cheryl Slocum