

Orange-Smoked Paprika Salt

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Yield: 1 cup

3/4 cup Kosher salt

1/2 teaspoon smoked paprika

1/2 cup (4-5 large oranges) orange

zest, grated

In a food processor, combine the Kosher salt, paprika and orange zest. Pulse until blended.

Transfer to a shallow dish and let stand at room temperature to dry, about 3 to 4 hours.

Store in an airtight container in a cool, dry place for up to six months.

Per Serving (excluding unknown items): 3 Calories; trace Fat (1.4% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 67680mg Sodium. Exchanges: 0 Fruit.

Sauces

Per Serving Nutritional Analysis

Calories (kcal):	3	Vitamin B6 (mg):	trace
% Calories from Fat:	1.4%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	93.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	5.6%	Riboflavin B2 (mg):	0mg
Total Fat (g):	trace	Folacin (mcg):	1mcg
Saturated Fat (g):	0g	Niacin (mg):	trace
Monounsaturated Fat (g):	0g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	0g	Alcohol (kcal):	0
Cholesterol (mg):	0mg	% Refused:	0.0%
Carbohydrate (g):	1g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	67680mg	Vegetable:	0
Potassium (mg):	6mg	Fruit:	0
Calcium (mg):	5mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0

Zinc (mg): trace
Vitamin C (mg): 4mg
Vitamin A (i.u.): 13IU
Vitamin A (r.e.): 1 1/2RE

Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories	3	Calories from Fat: 0
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% Daily Values*

Total Fat	trace	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	67680mg	2820%
Total Carbohydrates	1g	0%
Dietary Fiber	trace	0%
Protein	trace	

Vitamin A	0%
Vitamin C	7%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.