

Rosemary Salt

50 Gift Ideas
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Yield: 1 cup

*1/2 cup Kosher salt
1/4 cup fresh rosemary
1/2 cup coarse sea salt
1 1/2 tablespoons crushed
pink peppercorns
8 dried chiles de arbol*

In a food processor, pulse the Kosher salt, and rosemary until the rosemary is finely chopped.

Transfer to a bowl. Stir in the sea salt, pink peppercorns and dried chiles.

Place in an airtight storage container.

Per Serving (excluding unknown items): 9 Calories; trace Fat (33.6% calories from fat); trace Protein; 1g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 45122mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat.