

Lemon Rosemary Sea Salt

Prep Time

3 hrs 12 mins

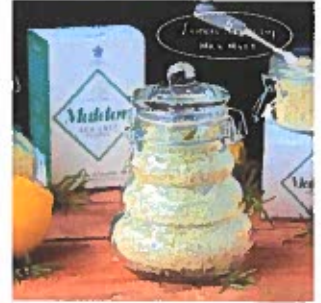
Cook Time

3 hrs 12 mins

This Lemon Rosemary Sea Salt adds delicious flavor to anything it touches! It's simple to make (only four ingredients) and makes a lovely gift to boot!

Course: Condiment

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Ingredients

- 2 cups kosher salt
- ½ cup fresh rosemary packed
- finely zested lemon peel just the yellow part, from 1 large or two small lemons, finely zested, I like to use one of these zesters for both the lemon and the orange
- 1 ½ cups flaky sea salt I used one 9 ounce box of Maldon Sea Salt which was a bit more than 1 1/2 cups.

Instructions

1. Put the rosemary leaves, lemon zest and kosher salt in a food processor. Pulse on and off about 8-10 times, or until the rosemary is blended into the salt, and the salt is similar in texture to table salt (it will be damp and look almost like wet sand). Add the flaky sea salt to a bowl; stir in the rosemary salt mixture and combine thoroughly. Spread out on a baking sheet and bake at 150°F for 1 hour, stirring once or twice, then transfer to jars with tight fitting lids. Keeps indefinitely.

Recipe Notes

To use flaky sea salt; keep a small dish of it on your kitchen counter in close proximity to where you cook. Pinch up a small amount, then rub it between your fingers over the food you want to season, crushing the flakes as you rub. Keep the rest stored in an airtight container and replenish your "stash" as needed. Once you start using good sea salt, you'll get very spoiled!