



TRUE NORTH

SMOKED SALT

Delicious smoked flavoring can be added to any food quickly by using smoked salt.

INGREDIENTS

Coarse Salt
True North Wood Bits

INSTRUCTIONS

1. Spread a quantity of salt on a small cookie sheet, and place in your smoker.
2. Smoke until salt is golden brown.
3. Use smoked salt to season anything you wish to add a smoked flavor to.

MY NOTES

