Smoked Sea Salt

Smoked sea salt adds a unique and rich flavor. Here are some delicious uses for smoked sea salt:

- **Grilled Meats:** Sprinkle smoked sea salt on steaks, burgers, chicken, or pork chops before grilling to enhance the smoky flavor.
- **Pulled Pork:** Use smoked sea salt in your rub for pulled pork or mix it into the barbecue sauce for an extra layer of smokiness.
- **Burgers:** Use smoked sea salt as a topping for burgers, either as a condiment or by mixing it into the ground meat before forming the patties.
- **Roasted/Grilled Vegetables:** Toss vegetables in olive oil and smoked sea salt before roasting/grilling for a savory, smoky kick.
- **Salads:** Elevate your salads by using smoked sea salt as a finishing touch.
- **Fish and Seafood:** Enhance the natural flavors of fish and seafood by seasoning them with smoked sea salt before grilling or baking.
- **Soups and Stews:** Add a pinch to soups, stews or chili.
- **Homemade BBQ Sauce**: Add into your homemade barbecue sauce for an extra layer of smoky flavor.

Remember, smoked sea salt is potent, so start with a small amount and adjust according to your taste preferences. It's a versatile ingredient that can add complexity to both savory and sweet dishes.

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