

## Salted and Seasoned

**A**ROUND THE WORLD, flavored salts (typically coarse salts blended with dry seasonings) are meant to be used as finishing seasonings. That is, they're best added to dishes just before serving or offered at the table for sprinkling. We use kosher salt for these recipes, and our preferred brand is Diamond Crystal because the light, fluffy granules combine well with other ingredients and dissolve readily in moisture. Whole spices offer the best flavor, aroma and texture, but they should be toasted and crushed before mixing. Toast whole spices in a dry skillet over medium heat, frequently shaking the pan, until fragrant. Cool, then coarsely crush in a mortar with a pestle or by pulsing in an electric spice grinder.

**Each variation uses** the same method and makes about ¼ cup: In a small bowl, combine all ingredients, then stir together until well mixed. The salts can be stored in an airtight container for up to one week (salts with citrus zest should be refrigerated).

—COURTNEY HILL

### Spicy Curry Salt

**T**HIS SALT is especially good on cooked red lentils, hearty braised greens such as collards or pureed vegetable soups. Or toss it with buttered popcorn.

1 tablespoon kosher salt  
1 tablespoon curry powder  
1½ teaspoons yellow mustard seeds, toasted and crushed  
1 teaspoon red pepper flakes  
½ teaspoon grated nutmeg  
½ teaspoon ground cardamom  
½ teaspoon white sugar

### Sesame-Matcha Salt

**T**HIS SALT IS BEST on mild, delicate foods, such as steamed or roasted fish or vegetables, chilled tofu or cooked noodles such as soba or somen. It also is a delicious accent to fresh berries with whipped cream. Make sure to toast and crush the sesame seeds as you would a whole spice.

2 tablespoons kosher salt  
2 tablespoons sesame seeds, toasted and crushed  
1½ teaspoons matcha powder  
1 teaspoon white sugar

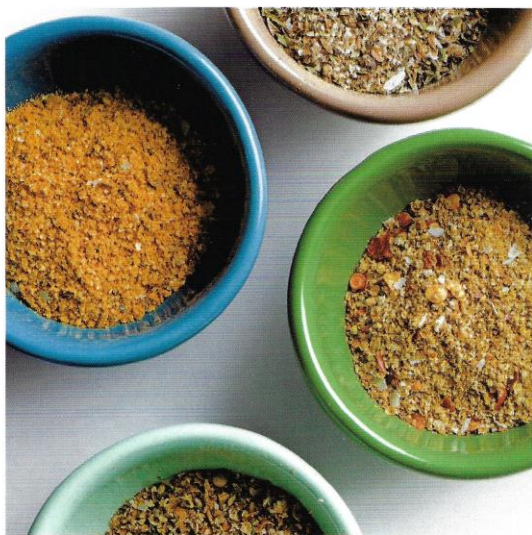
### Hawaij Salt

**H**AWAIJ IS A YEMENI spice blend. We've added salt and a touch of sugar to balance the fragrant spices. Use it to garnish a creamy pumpkin or cauliflower soup, or sprinkle it on roasted sweet potatoes. The flavors also work nicely with grilled or roasted lamb.

1 tablespoon kosher salt  
1 tablespoon cumin seeds, toasted and crushed  
1½ teaspoons ground turmeric  
1 teaspoon white sugar  
½ teaspoon ground black pepper  
½ teaspoon ground cloves

### Coriander-Caraway Salt with Lemon and Dill

**S**PRINKLE THIS SALT BLEND, inspired by a Georgian seasoning, on earthy-sweet roasted root vegetables, such as carrots or beets. Or serve alongside a simple roasted chicken or beef tenderloin. You can toast the coriander and caraway together in the same skillet.



Use flavored salt blends to add intriguing notes to a variety of dishes.

1 tablespoon kosher salt  
1 tablespoon coriander seeds, toasted and crushed  
1 tablespoon caraway seeds, toasted and crushed  
1 tablespoon chopped fresh dill  
1 teaspoon grated lemon zest  
½ teaspoon dry mustard

### Persian-Inspired Spiced Salt

**T**HIS BLEND is loosely based on the Persian spice mix called *advieh*. Add it to a brothy soup just before serving, sprinkle it on grilled eggplant or zucchini, dust it over yogurt and serve with warmed flatbread, or use it as a garnish for a cucumber and tomato salad.

1 tablespoon kosher salt  
2½ teaspoons dried mint  
2 teaspoons cumin seeds, toasted and crushed  
1½ teaspoons ground black pepper  
¾ teaspoon ground cardamom

### Chili-Lime Salt

**S**PRINKLE THIS SALT on corn on the cob for a take on *elotes*, the Mexican street corn that served as our inspiration for this citrus-spiked seasoning blend. It's also great on black beans or pinto beans, as well as on grilled steak or chicken tucked into tortillas for tacos or fajitas. When making margaritas, use it to salt the rims of the glasses for a savory-sweet accent.

2 tablespoons grated lime zest  
1 tablespoon kosher salt  
1 tablespoon chili powder  
1½ teaspoons packed dark brown sugar  
1 teaspoon smoked sweet paprika

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