Smoked Sea Salts are a wonderful, all natural way to add extra flavor to your recipes, without the hassle of a big smoker. These salts are smoked salts are hand-crafted by using a smoking process, allowing the sea salt to absorb maximum flavor without becoming bitter. These smoked salts add a unique and aromatic flame-grilled touch to your dishes.

**Alderwood Smoked Sea Salt**
This Pacific Sea Salt is slow smoked over real alderwood, giving it an authentic, clean smoke flavor. Salish smoked sea salt is a 100% natural way to add authentic smoked flavor without the unpleasant aftertaste. No liquid smoke, artificial flavors or coloring are added. **Uses:** Highly recommended for salmon and other robust seafood.

**Applewood Smoked Sea Salt**
Flaky sea salt that utilizes sweet applewood to fuel the fires that flavor this naturally smoked sea salt. **Uses:** It's subtle fruit & wood flavor is mild enough to use with fish, shellfish, poultry, pork, sausage, ham, and bacon.

**Bacon Smoked Salt**
A perfect blend of two great things, salt and bacon! **Uses:** This salt is perfect on eggs, grits, salads, popcorn, chicken, and it makes a killer Bloody Mary.

**Cherrywood Smoked Sea Salt**
This sea salt has been slowly smoked above a Maine Cherrywood fire. No need for smoking and slaving away over a fire, we've done the hard work for you! **Uses:** Add this slightly sweet tasting salt to your favorite dishes, great on meats and vegetables.

**Hickory Smoked Sea Salt**
Pacific sea salt flakes are naturally smoked over premium Hickory hard wood. The resulting smoke flavor is full and clean without the bitterness. There are no artificial flavors added. **Uses:** Works magic with ribs, burgers, red meat, turkey, and chicken.

**Mesquite Smoked Sea Salt**
Mesquite is a tenacious wood and has a strong hearty flavor. **Uses:** Excellent for dishes in need of a Southwest twist, red meat, roasting vegetables and anything BBQ of course!

**Smoked Onion and Garlic Sea Salt**
This sensational product is a blend of natural sea salt, minced onion and minced garlic smoked over alderwood. **Uses:** Seasoning meats, salads, eggs, burgers and fish.

**Smoked Paprika Sea Salt**
A perfect blend of sea salt and smoked paprika. Naturally smoky and slightly warm. **Uses:** Perfect on eggs, grits, salads, popcorn, chicken, French fries, guacamole and a variety of meats.