

Gentleman Farmer™

ARTISAN INFUSED SEA SALT

These beautiful men were created as *RUBS*, *MARINADES* or *BRINES*. We encourage you to use in anyway you'd like to tantalize your taste buds. And remember, it's just salt.

A. Doc Calypso™

This traditional Jerk cross fusion of cinnamon, pumpkin and ginger tackle the tang and spice of Aleppo, cilantro, thyme, garlic and onion. Goes wonderfully with pork, chicken, game and veggies!

B. Finn Angler™

You'll taste true lemon, basil and garlic while enjoying "Finn Angler™" finished with a bold pop of pepper. Goes well with: seafood, chicken, veggies

C. Jet Lawless™

"Jet Lawless™" offers an incredible cross fusion of pineapple, coconut and citrus followed by a sweet yet savory blend of garlic, cloves, vanilla bean and cinnamon. Goes well with: pork, seafood, poultry, veggies

D. Lars Bison™

"Lars Bison™" brings pure, smokey comfort cross-blended with garlic, wild blueberries and maple syrup. Goes well with: beef, game meats, poultry, lamb, pork, veggies

E. Richard Peabody-Peck III™

"Richard Peabody-Peck III™" will highlight any fare with rosemary, thyme and garlic. Then you'll find a lovely twist of brown mustard, tri-color peppercorns and citrus. Goes well with: poultry, seafood, veggies

F. Stud™

What you'll taste while enjoying "STUD™" is a spicy blend of smoke, garlic and habaneros, finished with dark brown sugar. Goes well with: beef, lamb, poultry, pork, game meats, veggies

CABARET™

RACY BLENDS FOR FARES OF DESIRE

This SALTOPIA cross fusion line was created for the gourmets who know their way around the kitchen. They don't need a recipe, just an adventurous partner to spice things up!

G. Escort™

"Escort™" will pleasure you in all the ways you've ever dreamed as her blend of garlic and onions meets their high, when brown mustard attends their private party. Our advice is to enjoy this salty blend with a spoon, or your finger.

H. Freshly Spanked™

Fresh mint from the French Riviera blends with Meyer lemons to create the magic behind "Freshly Spanked tm." The pair is a dream for grilled meats, fresh vegetables or salads. Don't forget the rim of your mojito.

I. Had Me At Hello™

"You Had Me At Hello tm" is the sassy version of Herbs de Provence. Allow the abundance of lavender, fennel and basil to lure your virgin taste buds to delicious levels of climatic bliss.

J. Ménaje à Trios™

The gorgeous, musky blend of cardamom and citrus have an "intoxicated tango" with a third party as they cross blend with lemongrass making this a true "Ménaje à Trois™." The risky trio immediately offer flare to stews, rice, seafood and duck.

K. Perfect 10™

"Perfect 10™" offers decadence within a cross blend of meyer lemon, while saffron takes the salt infusion to higher levels of pure excellence. We added white honey to sweeten the intense couple.

L. Sweet Tart™

"Sweet Tart™" offers a climactic burst when she cross blends balsamic with the pungently, bitter sumac. The pair walks on the wild side when they meet our blueberry infused sea salt! Pucker up and love her!

M. Taste My Flower™

As soon as you smell the sweet, pure fragrance of the roses within "Taste My Flower™," you'll know how to get down with her. The honey, citrus and fresh rose petals offer a cross fusion that will burst the cherry of any true virgin in the kitchen.

rock my world™

SALTOPIA's "ROCK MY WORLD" line of Artisan Infused Sea Salts was created with the passion and love for cuisines from cultures in far away lands! Each flavor represents a special place on our magnificent planet. We have tried to capture the ancient history, culture, people and foods within a burst of infused sea salt. Perhaps, the essence of these salts will intrigue a new experience at your kitchen tables or even encourage a trip to explore the awesomeness of these great lands?! Whatever the end result, we hope you enjoy it with a pinch of SALTOPIA.

N. Coconut Curry™

Thai food is known for its unique combinations of seasoning. Although it is hot and spicy, Thai cooking is carefully balanced to bring out all the different flavors in a dish. Curries are a mainstay of Thai cooking. Try this salt while slow roasting beef, chicken, pork or fishes. Steamed or grilled vegetables are gorgeous with this salt! We recommend using a base stock of coconut water or coconut milk to add to the pure coconut cross fusion of this flavor.

O. Bourbon Vanilla.

Madagascar is well known for Bourbon Vanilla Beans! These beans are the most superior within the vanilla category. They are rich with flavor and aromatic qualities, making them the most popular and sought after vanilla bean variety. The flavor is rich, buttery, creamy and overwhelmingly sweet. Try this gorgeous salt in any dish from shellfish to pork, poultry, vegetables as well as desserts.

P. Jalapeño Smoked Sweet Paprika™

Known for its intense flavor and bright colors, the heart and soul of Mexican cuisine remains the jalapeño. Today, jalapeños can be purchased in the US in many different forms, such as powders, pastes, sauces or salsas. Try this gorgeous salt in any dish from beef, chicken, pork, vegetables as well as seafood.

Q. Soy, Wasabi, Lemon™

Nagano is also one of the few places in the world suitable for large-scale wasabi cultivation. Wasabi can only be grown in the purest, cleanest water, and Nagano is blessed with sparkling clean spring water fed by snowmelt from the Japanese Alps. The wasabi farms take advantage of this natural bounty and grow some of the highest quality Japanese wasabi. Enjoy this beautiful cross fusion sea salt on sushi, seafood, vegetables, beef, pork and poultry.

R. Kaffir Lime & Cilantro.

Balinese Cuisine is one of the most complex cuisines in the world. Kaffir lime leaves are used regularly in Balinese cuisine. They can be used fresh or dried, and can be stored frozen. Kaffir lime leaves are added to chicken dishes for sheer fragrance. Try this gorgeous salt in any dish from chicken, pork, vegetables as well as seafood.

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