

RESIDENT

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DINING



HAMPTONS SALT COMPANY WANTS YOU TO START A NEW AFFAIR THIS SUMMER

By Peter Elston

Salt is an essential nutrient, flavoring ingredients for cooking worldwide. Yet due largely to the industrial preparation of salt—using chemical compounds—it has become a target for doctors concerned with the use of processed salt in food production.

All this causes us to forget just how wonderful naturally raw, infused, or smoked salts can be to enhance and subtly change the flavor of our favorite dishes. Peter Pierce of Hampton's Salt Company is on a mission to change our minds and educate our taste buds as to just how good naturally-produced flavored salt can be.

The raw salt range consists of a diverse array of naturally-produced salts, including Hawaiian, Atlantic, Himalayan, French



Fleur de Sel, and classic cooking salt. Infused salts offer the ability to enhance a dish with subtle flavoring, including distinctive black truffle, ghost pepper, subtle lemon, and even espresso for the coffee lover.

Smoked salts offer connoisseurs a unique set of aromas. Try the exquisite Smoked Mesquite, for example. Not sure where to start? Enjoy or provide a host with a gift box containing a specially curated set of salts for the bartender, globe trotter, or even the grill master.

For more information:
hamptonssalt.com