

SOCIAL LIFE

JUNE 2015

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FOOD & WINE

SALT OF THE EARTH



Salt is an essential preservative, nutrient, and flavoring ingredient for food worldwide, yet it has a much maligned reputation. Doctors are especially concerned about chemicals that get added to salt during processing in industrialized food production.

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

Hampton's Salt offers a diverse array of naturally produced salts such as Hawaiian, Atlantic, Himalayan, French fleur de sel, and classic cooking salt.

The company's infused salts offer the possibility of enhancing a dish with subtle flavoring from distinctive black truffle, fiery ghost pepper, subtle lemon, or 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? Why not give yourself or your host a gift box of a specially curated set of salts for the bartender, globe trotter, or even the grill master, to name a few.

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