

**AMAPOLA'S TEA & MORE**  
**GOURMET SEA SALT COLLECTION**

Call us directly to place and order.... 860-535-9899

NAME	DESCRIPTION	PRICE
<p style="text-align: center;"><b>Alaea Hawaiian Sea Salt</b> (coarse or fine)</p>	<p>Alaea Hawaiian Sea Salt is non-processed and rich in trace minerals, all of which are found in sea water. A small amount of harvested reddish Hawaiian clay ('Alaea) enriches the salt with Iron-Oxide. Savor a unique and pleasant flavor while roasting or grilling meats. It is the traditional and authentic seasoning for native Hawaiian dishes such as Kalua Pig, Hawaiian Jerky.</p>	<p style="text-align: center;">\$4.80</p>
<p style="text-align: center;"><b>Applewood Smoked Sea Salt</b></p>	<p>A flaky sea salt that utilizes sweet Applewood to fuel the fires that flavor this naturally smoked sea salt. Aged Applewood is one of the most popular of the fruit woods used in smoking, and creates a delicious, savory flavor. This Sea Salt has a subtle fruit wood flavor that is mild enough to use with fish, shellfish, and poultry.</p>	<p style="text-align: center;">\$4.80</p>
<p style="text-align: center;"><b>Hiwa Kai Black Hawaiian Sea Salt</b> (coarse or fine)</p>	<p>Hawaiian Black Sea Salt has a stunning black color and silky texture. Solar evaporated Pacific sea salt is combined with activated charcoal. This compliments the natural salt flavor and adds numerous health benefits to the salt.</p>	<p style="text-align: center;">\$4.80</p>
<p style="text-align: center;"><b>CYPRUS FLAKE SEA SALT</b></p>	<p>The Cyprus salt flakes are known for their large pyramid shaped crystals. Light and fluffy with the mild taste characteristic of Mediterranean salts. Popular for cooking and baking. This flake salt is also commonly used as a garnish for fish and vegetable dishes.</p>	<p style="text-align: center;">\$8.50</p>
<p style="text-align: center;"><b>Espresso Brava Salt</b></p>	<p>We adore the fusion of espresso with sea salt. It's not only a delicious addition to chocolates and desserts, it is also a rising star in rubs and marinades for steak, pork, or whatever you can think of! A delicious match with a cognac reduction, or anything with nutmeg, anise, vanilla, cherry, hazelnut, raspberry...The only limit for this Fusion Sea Salt is your imagination.</p>	<p style="text-align: center;">\$4.80</p>
<p style="text-align: center;"><b>Thai Ginger Sea Salt</b></p>	<p>We combine the clean simple flavor of sea salt with fresh, juicy ginger. The ginger flavor of this Fusion variety cannot be matched by powdered or synthetic flavorings. Use on grilled veggies, Asian noodles or fish. Great for chocolatiers and pastry chefs alike.</p>	<p style="text-align: center;">\$4.80</p>

<p><b>Himalayan Pink Salt</b> (medium &amp; fine)</p>	<p>Searching for a pure, gourmet salt that also delivers amazing health benefits? Himalayan Pink Salt is one of the purest salts found on earth, having been protected by hardened lava within the Himalayan salt beds for hundreds of millions of years. When it comes to purity and mineral content, no other salt compares.</p>	<p>\$6.50</p>
<p><b>Kiawe Smoked Sea Salt</b></p>	<p>This delightful salt is made with pure Hawaiian sea salt that is slowly cold smoked over Kiawe wood chips. Kiawe trees are only found in Hawaii. The smoke from this naturalized mesquite tree creates a distinctively sweet smoky flavor that makes a tasty addition to seafood and poultry dishes.</p>	<p>\$4.80</p>
<p><b>Lime Fresco Sea Salt</b></p>	<p>The natural flavor of lime is an international favorite. Thai food, margaritas, desserts... the uses are plentiful. Lime Fresco Salt is tart without being too sour. It is refreshing and versatile. Use to rim a drink glass, sprinkle on chicken or fish before grilling or add to a crisp salad for a surprising hint of citrus.</p>	<p>\$4.80</p>
<p><b>Mediterranean Sea Salt</b> (medium or fine)</p>	<p>Mediterranean Sea Salt is harvested in the South of Italy, where they have been producing salt since 200 B.C. Mediterranean sea salt, also called Sel de Mer, is known for its mild flavor and bright white crystals. It is naturally high in magnesium, which acts as a natural anti-caking agent, but this very high quality salt is 100% natural and contains no additives of any kind.</p>	<p>\$4.80</p>
<p><b>VINTAGE MERLOT SEA SALT</b></p>	<p>This is where the Fusion Sea Salt dream began! The delicious final product is a wonderful addition to gravy and sauces, and its rich, deep color makes it a visually stunning finishing salt. It also serves as further proof that many great ideas form over a glass of wine.</p>	<p>\$4.80</p>
<p><b>Mesquite Smoked Sea Salt</b></p>	<p>This Mesquite Smoked Sea Salt is cold smoked over real mesquite wood, capturing the big flavors of authentic Texas BBQ. No additives or artificial ingredients are ever used to create the genuine flavor. A light, sparkling fine grain sea salt is ideally suited for spice rubs, seasoning blends. Easily add an intense, smoky flavor to any dish.</p>	<p>\$4.80</p>
<p><b>Pacific Blue Kosher Flake Sea Salt</b></p>	<p>Pacific Blue is an all natural Kosher flake sea salt, harvested from the Pacific Ocean. It delivers all of the beneficial nutrients of sea salt while retaining the treasured Kosher flake texture. Pacific Blue is unrefined and untouched by chemicals. No additives or drying agents are used.</p>	<p>\$6.50</p>
<p><b>Peruvian Pink Sea Salt Flake</b></p>	<p>Peruvian Pink salt comes from a natural spring located 10,000 feet high in the Mountains in Peru. The warm spring water seeps into terraced salt ponds. This salt has been hand-harvested for over 2,000 years. The crystals have a high moisture content and a light pink color. Peruvian Pink salt has a strong flavor and is a great seasoning salt.</p>	<p>\$4.80</p>

<p><b>ROASTED GARLIC SEA SALT</b></p>	<p>Roasted Garlic Sea Salt is all natural sea salt infused with real roasted garlic! This is a much improved, very gourmet version of traditional garlic salt. The flavor is out of this world. Try on absolutely anything.</p>	<p>\$4.80</p>
<p><b>Spanish Rosemary Sea Salt</b></p>	<p>This is an all natural sea salt that delivers a straight from the herb garden flavor. A perfect pairing with roasted potatoes, it will make this simple dish extraordinary. Add to any dish to give it a fresh, herbed taste.</p>	<p>\$4.80</p>
<p><b>SRIRACHA Sea Salt</b></p>	<p>Sriracha and sea salt—two ingredients that make everything better! Enjoy the tangy Thai heat of sun-ripened chilies infused into all-natural flake sea salt. Use it in soups, sauces, noodles, pizza, popcorn..... The real question is: what can't you use it on?</p>	<p>\$4.80</p>
<p><b>Trapani Sicilian Sea Salt</b></p>	<p>This is hand harvested from salt pans that extend along the famous "Salt Road" along the West coast of Sicily. These delicate crystals are very rich in flavor. Use it as you would any salt. Enjoy the Difference.</p>	<p>\$6.50</p>
<p><b>VANILLA BEAN SEA SALT</b></p>	<p>Vanilla Bean Sea Salt is made when pure bourbon vanilla beans from Madagascar are mixed with a delicate hand-harvested sea salt. The combination of salt and vanilla accentuates sweet desserts.</p>	<p>\$4.80</p>