

Ali's Magic Savoury Salt No.1 Blend

Before You Start

Technically, you can grind this mix with a mortar and pestle, or a bowl, a teaspoon and a lot of effort. If you use a grinder, it must be ceramic. Metal and salt do not do well together. Mine is by Wiltshire and is glass (I love to see the colours of herbs and spices) with a ceramic grinding mechanism. Herbs and spices, like perfumes and essences, lose their potency in light, so this salt will keep its flavour longer if you keep it out of the light. If you make your own dried herbs and celery for this recipe, they should keep about six months.



Richard Hryckiewicz dehydrated a bunch of celery for this recipe.

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COOL TOOL EXCUSES


If you, like me, are a tool junkie, this recipe is an excuse to buy the following types of item:

- Measuring spoon sets (1/2 teaspoon [tspn] to 1 tablespoon [tblspn])
- Really cool measuring spoon sets (pinch, dash, smidgeon etc)
- 1 glass and ceramic salt grinder, or more.

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KITCHEN TIPS

I buy measuring sets that have holes in the handles and hang them in easy reach. Some people hang them on hooks inside a cupboard door, that's cool too.



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About Ingredient Amounts

I always sniff-test ingredients like herbs. They are natural products and a variety of conditions affect the flavour and strength, so the amounts below are a starting point. US readers should adjust the measurements to their local measures (yes, even measures with the same name are often different).

Ali's Magic Blends

Three previously created blends are included in this mix. My Egg Blend, based on information from [Kerry Greenwood](#) in her [Corinna Chapman](#) books, my Pepper Mix, based on a commercial Santa Fe blend, and my Tuscan blend inspired by several commercial blends.

Method

Into a clean glass container, place the ingredients.

Shake well to combine them.

Pour the contents into a SALT grinder.





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STORAGE GUIDELINES

Herbs and spices lose their flavour over time, as does dried celery. Keep them in a cool dry DARK place. If you want to show them off, be prepared to throw them out regularly, or use them quickly. Freshly dried celery lasts about six (6) months unless frozen.

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JARGON BUSTER

CHIPS are believed to have been created in France. They are potatoes cut into strips, often the length of the original potato. For the best results, try lightly cooking them in boiling salted water (parboiling) until they are cooked through, then deep fry or oven roast them. The strips are usually 1 centimetre (1 cm) wide and deep.

SHOESTRING CHIPS are much thinner so they have less soft, cooked potato and more crispy surface.

WEDGES are larger chunks of potato, often with the skin left on. They have a distinctive wedge shape with more potato and less fried outer layer. Possibly the most popular side served with wedges is sour cream and chives.



Note: I work hard on my recipes and patterns, please give me the credit if you pass them on. A group of clients call my tips and techniques Ali-isms, I like it. ZakkaWithAli

Ingredients

- 1 tblspn dried celery
- 3 tblspn pink Himalayan salt (rocks)
- 1 tspn grey salt (if not available, use another rock salt)
- 1 tspn licorice salt (if not available use another rock salt)
- 1 pinch paprika
- 1 pinch cayenne pepper
- 1 pinch mustard seeds
- 2 pinch dried dill
- 1 tspn dried garlic (e.g. flakes, granules)
- 1 tspn dried onion (e.g., flakes, granules)
- 1 tspn Ali's Tuscan Herbs blend
- 1 tspn Ali's Egg Herbs blend
- 2 pinch Ali's Magic Pepper Blend No.2

Presentation/Serving Suggestions

I tested this recipe on large chips (sort of what American's call French Fries, I believe).

Very yummy with sour cream and fresh chives.



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