

Cilantro Lime Sea Salt

Serves 1

Ingredients:

2 Tbsp. (2 limes) Lime Zest

2 cups Fresh Cilantro , cleaned and loosely packed

1 3/4 cups Coarse Ground Sea Salt (Alessi)

Directions:

- 1. Place all ingredients together in a robot coupe or food processor.
- 2. Blend 2 minutes or until cilantro and lime zest are completely incorporated into sea salt.
- 3. Place in airtight storage container. Leave at room temperature.