



Szechuan Peppercorn Salt

Salt with which to season your food, but with a spicy oriental difference. Great sprinkled on crispy chicken wings. You can vary this recipe by adding black peppercorns or pick peppercorns (or a mixture of both). the ratio of salt to peppercorns can also be altered to suit.

Ingredients [Herbs & Spices](#)

4 tbsp Sea Salt Coarse

2 tbsp Peppercorns Szechwan

Cooking Instructions

Put the salt and the peppercorns in a heavy based saucepan or wok. Whilst shaking the pan continually, heat over a medium low heat until the mix begins to smoke. Remove from heat and pour into a food processor or pestle and mortar. Process or bash until the peppercorns have been ground.

Store in an air-tight jar.