



Scallops & Citrus on the Half Shell

Ingredients:

6 assorted citrus fruits, such as oranges, limes, lemons, or grapefruit, 1/4 cup citrus juices (from the orange, lemon, or grapefruit), 1/3 cup white wine, 2/3 cup extra-virgin olive oil, 1 tbsp fresh flat-leaf parsley, coarsely chopped 12 cleaned scallops with roe in the half shell, TWISTED SISTAZ SALTTOPIA Infused Sea Salt to taste

Directions:

Slice each citrus fruit into small chunks; removing seeds & peel on each. Save the juices as you cut. Preheat a grill pan over medium-high heat. Whisk together citrus juice, wine, & olive oil in a small bowl; & parsley & stir to combine. Spoon citrus mixture over scallops & place on grill; cook 3 to 5 minutes. Remove scallops from grill, spoon fruit mixture over each scallop, finish with a sprinkle of TWISTED SISTAZ sea salt & serve.

Caesar Salad

Ingredients:

1/3 cups reduced-fat mayonnaise, 2 to 3 tbsps fresh lemon juice, 3 tbsps grated Parmesan cheese, 1/4 tsp Worcestershire sauce, 1/2 tsp TWISTED SISTAZ, 1 large or 2 medium heads romaine lettuce (1 3/4 lbs), cut into 1-in pieces

Directions:

In a bowl, whisk together mayonnaise, lemon juice, Parmesan cheese, Worcester shire sauce & TWISTED SISTAZ sea salt. (add 1 to 2 tbsps water if too thick). Add lettuce; toss to coat with dressing. Top with shaved Parmesan.

Citrus Spaghetti

Ingredients:

TWISTED SISTAZ, 8 oz thick spaghetti, 1/2 stick unsalted butter softened, 1 cup Grana Padano cheese grated, 1/4 cup Pecorino Romano cheese grated, 1 small lemon, olive oil for drizzling

Directions:

Bring pot of generously TWISTED SISTAZ sea salted water to a boil. Add pasta, cook until very al dente. Reserve 1 cup pasta water before draining. Transfer pasta to a skillet. Add butter & 1/2 cup pasta water. Bring to a simmer over medium high heat. Reduce heat to low & mix in Grana Padano. Toss pasta with tongs to thoroughly coat it with cheesy sauce. Keep everything at a gentle simmer just until cheese melts & sauce thickens slightly. Remove from heat, then stir in Pecorino Romano. Zest lemon over the pasta. If pasta looks dry, toss it with a bit more pasta water. Drizzle with oil, lemon juice & garnish with a pinch more TWISTED SISTAZ. Serve immediately.

Grilled Coconut Shrimp

Ingredients:

Almond oil, for grilling, 6 tablespoons honey, 3 tablespoons low-sodium soy sauce, 3 teaspoons MAGMA-LICIOUS, 1 pound large or jumbo shrimp, peeled and deveined (tails left on), 1/2 pineapple, cut into 1 1/2-inch pieces, 2 bunches scallions (white and light-green parts only), cut into 2-inch pieces

Directions:

Soak 8 to 10 wooden skewers in water, 15 minutes. Heat a grill or grill pan to medium-high. Clean and lightly oil hot grill. Whisk together honey, soy sauce, and MAGMA-LICIOUS sea salt. Reserve half the sauce for serving. Thread shrimp, pineapple, and scallions onto skewers. Grill until shrimp begin to turn opaque, 2 minutes. Brush with sauce, flip, and brush again. Grill until shrimp are opaque throughout and pineapple and scallions are lightly charred, about 3 minutes. Serve with reserved sauce.

Coconut Salted Ice Cream

Ingredients:

Your favorite ice cream scoop (or two scoops), 1 teaspoon MAGMA-LICIOUS

Directions:

Scoop ice cream into a bowl. Sprinkle with MAGMA-LICIOUS sea salt and serve

Coconut Rice

Ingredients:

2 cups basmati or jasmine rice, rinsed, 1 can light coconut milk (13.5 oz), 1 1/4 cups water, 1 teaspoon MAGMA-LICIOUS, 1 scallion, thinly sliced

Directions:

Place the rice, coconut milk, water, and MAGMA-LICIOUS sea salt in a pan. Bring to a boil. Cover and reduce heat to low. Cook for 20 minutes. Fluff with a fork and stir in scallions. Finish with additional MAGMA-LICIOUS to taste.



BEST BURGERS

Ingredients:

½ lb ground beef, ½ lb ground pork, 2 tbsps BURGER BUDDY SALTOPIA Infused Sea Salt, 1 egg, Sliced Cheddar Cheese for topping, Burger Buns for serving

Directions:

In a large mixing bowl, combine ground beef, pork and egg with BURGER BUDDY. Mix and mash well until thoroughly blended. Form patties and grill or sauté in a cast iron pan to the preferred cooking temperature: well, medium-well, medium, medium-rare or rare. Finish with cheese just before the burgers are removed from the heat in order to allow the cheese to melt. Serve on buns, while hot.

HOMEMADE MEATLOAF

Ingredients:

1lbs ground beef, ½lb ground pork, ½lb ground veal, 3 tbsps BURGER BUDDY SALTOPIA Infused Sea Salt, 2 eggs, 1 cup bread crumbs, 1 large apple, cored & chopped into small bits, 8oz cream cheese, 1 cup shredded cheddar

Directions:

Preheat oven to 350 degrees. In a large mixing bowl, combine all ingredients and mash until well blended. If you have a non-stick bread loaf pan, add mixture to the pan. If you do not have a bread loaf pan, create a "loaf-style" shape on a non-stick, lipped baking sheet using all of the mixture. Bake for 1 hour or until the meatloaf is cooked through. Serve hot alongside mashed potatoes and buttered carrots!

VEGGIE BURGERS

Ingredients:

1 can black beans (drained well), 2 tbsps BURGER BUDDY SALTOPIA Infused Sea Salt, 3 tbsps tomato paste, 2 tbsps flour or oat bran, ½ cup cooked zucchini; well-drained

Directions:

These veggie burgers will be wonderful, as long as they are not too moist! Be sure to drain the beans and cooked zucchini to remove any water. In a food processor, blend the beans to desired texture. Then in a large mixing bowl, combine all ingredients and mash together until well blended. Once blended, form patties using your hands. You can either pan sauté these burgers with a little olive oil or bake them on parchment paper at 350 degrees for approximately 10 minutes. Remember, these burgers are not only vegetarian but vegan!



TOMATO PESTO

Ingredients:

4 cups peeled, seeded, and coarsely chopped tomatoes, 5 garlic cloves, minced, 30 large fresh basil leaves, 1/2 cup olive oil, 2 tablespoons balsamic vinegar, BASILS LOADED Artisan Infused Sea Salt, 1 cup freshly grated Romano cheese

Directions:

Combine the tomatoes, garlic, basil, olive oil, vinegar, and BASILS LOADED Sea Salt to taste in a blender and purée until smooth. Add the cheese and blend briefly just to mix. Transfer to a bowl and serve with toasted bread or over pasta!

WATERMELON COOLER

Ingredients:

3 large basil leaves, 1 (0.25x2-inch) slice peeled ginger, 1 (2-inch) chunk watermelon, 0.5 oz simple syrup (one part sugar, one part water), 2 oz Grey Goose Vodka, 0.5 oz fresh lime juice, ginger ale. *Garnish:* BASILS LOADED Artisan Infused Sea Salt and watermelon chunk

Directions:

In a shaker, mix the basil, ginger, watermelon and simple syrup. Add the vodka and lime juice and fill with ice. Shake well and set aside. Meantime, wet rims of glasses. Dip wet rims into BASILS LOADED Sea Salt that has been sifted evenly across a flat plate. Strain drink mixture into a glass filled with fresh ice. Top with ginger ale and garnish with a watermelon chunk.

CHICKEN MARINADE

Ingredients:

4 boneless chicken breast halves, without skin. *Ingredients for marinade:*
3 tablespoons fresh chopped basil, juice of 2 lemons (or about 1/3 cup),
1 tablespoon olive oil, 4 cloves garlic, chopped, 2 tablespoons
BASILS LOADED Artisan Infused Sea Salt

Directions:

Put chicken breasts between sheets of plastic wrap; gently pound to even thickness for even and quick cooking. Combine marinade ingredients in a plastic food storage bag; add chicken and refrigerate for 1 to 2 hours. Cook chicken thoroughly either on grill or in broiler at 375°F for 15-20 minutes, or until chicken is fully cooked. Finish with additional BASILS LOADED Sea Salt if desired to taste.