

Onion Salt



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Spice up your salt with this easy onion salt recipe that gives new life to onion skins.

Ingredients

2-3 onion skins

1 tsp Black & Gold salt

Method:

1. Preheat the oven to 100°C fan forced.
2. Rinse onion skin well and discard any dark or especially dirty bits. Dry well with a cloth.
3. Spread skin on a tray and place in the oven for 40-45 minutes or until the peel is dehydrated and crisp.
4. Once cool, blend the onion skin and salt in a food processor to a fine powder.