

Porcini Salt

<http://userealbutter.com/2018/12/04/porcini-salt-recipe/>

1 oz. (about 1 1/2 cups) dried porcini mushrooms, purchased or homemade

4.5 oz. (about 1 cup) Maldon sea salt or other quality flake sea salt

Powder the dried porcini in a spice grinder or clean coffee grinder. Combine 1 tablespoon of porcini powder with 1/4 cup of the flake sea salt and gently mix until the flakes are coated in the powder. You can adjust the amount of porcini powder to taste. Repeat for the rest of your salt and powder. Store in an airtight jar. Makes about 1 cup of porcini salt.