



Celery Salt

Celery salt is made by combining three parts plain salt with two parts celery seed. The cool, grassy flavor of celery seed enhances the salt and gives it a more distinct taste. It can be used as a table seasoning or in cooking to complement vegetables, creams, meats and starches. Try it on popcorn, potatoes, rice, cooked vegetables or soups. A sprinkling of celery salt spices up bland salads.

Celery salt can be rubbed on meats alone, or in combination with other herbs and spices. It pairs well with dry mustard, paprika, garlic powder, parsley, black pepper and ginger. Celery salt is also used in seasoning homemade tomato or mixed vegetable juices. It can be sprinkled into canned or bottled vegetable juices to enhance taste.

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680398 6/36 oz.

SURPRISINGLY GOOD POPCORN SEASONING

Fox News Magazine 2012
Adrienne Urban

Ingredients:

- 4 tablespoons celery salt
- 4 tablespoons dried parsley flakes
- 6 teaspoons garlic powder
- 6 teaspoons salt
- 6 teaspoons ground savory (you can try subbing thyme, but it will be a tad stronger)
- 2 teaspoons dried marjoram
- 2 teaspoons dried thyme
- 1 teaspoon pepper
- 1 teaspoon turmeric
- 1 teaspoon ground sage



Directions:

Thoroughly mix all ingredients in a small bowl. Transfer to a glass or plastic container with a tight fitting lid. Stir or shake well before sprinkling on top of freshly popped popcorn.