

SAVOR THE SMOKE

WITH SMOKED REDMOND REAL SALT



SAME UNREFINED SALT. BOLD, SMOKY FLAVOR.

With a warm aroma reminiscent of a summer campfire, Real Salt® Smoked Salt is a simple way to infuse your food with that one-of-a-kind smoky flavor you crave. It's a grilling game-changer, but it's just as good on a salad, slice of melon, or grilled cheese sandwich. Made with unrefined Real Salt and no artificial flavors, colors, or additives, you can feel good about savoring our smoked salt's rich flavor on any (or every) dish.

TELL ME MORE

If you're looking for a simple, clean, and real smoked salt that can add some serious flavor to your food seasoning game, you'll love Smoked Redmond Real Salt. It's simply smoked Real Salt, without any of the liquid smoke, artificial additives, or artificial colors other brands use. Made with a clean and healthy all-wood smoking process, it comes in three mouthwatering flavors: Hickory, Cherry, and Chef's Blend.



MADE WITH REAL SALT.

Our unrefined, ancient sea salt is a healthier option than the processed salt used in other smoked salts. It doesn't contain any additives and hasn't been stripped of beneficial minerals.

ALL-WOOD SMOKING PROCESS.

We only use wood during our smoking process. This is much cleaner and healthier compared to brands that use wood and a fuel source like gas to keep the fire going.

SUSTAINABLY SOURCED WOOD.

Any trees that are removed for smoking are replaced



WHAT IS SMOKED SALT?

Smoked salt is salt that's been infused with smoke from natural, bark-free wood in a smoker. Many smoked salts are smoked for around 48 hours. But you can smoke them for a shorter or longer period depending on how bold you want the smoky flavor.

WHAT PROCESS IS USED TO MAKE SMOKED REDMOND REAL SALT?

Smoked Redmond Real Salt is made using a clean and healthy all-wood smoking process (no other fuel source like gas is used to keep the fire going). The wood used for smoking Smoked Redmond Real Salt is never treated and is sustainably sourced (as trees are removed for smoking, more are planted for future regrowth).

HOW DO I USE SMOKED SALT?

Smoking salt gives it a rich, flame-grilled flavor, making it an awesome addition to practically any dish, even desserts and cocktails. You can use it to add an instant BBQ flavor to dishes without grilling, make healthy snacks like salads, fresh veggies, and fruit more exciting, spice up everyday foods like grilled cheese, soup, and eggs, or create smoky sauces, rubs, and marinades.

