

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Seasoning

Bacon Bourbon Flavored Salt

Ingredients:

1/2 lb bacon
1/2 cup kosher salt
1 Tbsp bourbon

Instructions:

Cook the bacon and let it cool.

Break up the bacon into pieces and place in the food processor.

Add the salt and sprinkle the bourbon around the bowl so it is not just in one place (for better distribution).

Pulse just a few times until everything is incorporated.

The salt will be wet from the bourbon, so lay it out on a baking sheet. Preheat an oven to 200F and put the salt in the oven to dry, approximately one hour. If it is stuck together, you can break it up with your hands or pulse it very briefly in the food processor again to break it up.

Pour the salt into a container for storing. The flavors will continue to build over time. Place a pinch of dry, uncooked rice in the container to help keep it from caking and absorbing moisture.

Recipe Notes:

The bourbon is a subtle flavor. Adding more can cause the salt to start breaking down.

