



Chef Daddy Brand Sonoma Sea Salt is a great all around full-flavored kosher salt. Produced on the West coast of the United States, Sonoma Sea Salt is solar evaporated from the clean waters of the Pacific Ocean. This is pure, natural and unadulterated sea salt that contains no additives.



Our original SEA-soning salt is blended with rosemary, garlic, black pepper, sage and a hint of lavender. Typically used as finishing salt to round out the flavors of soups and sauces, this fragrant blend has many more uses. Sprinkle on potatoes, vegetables, red meat, pork, poultry and even fish to enhance the already existing flavors of anything you cook.



Our Fry SEA-soning salt has a finer, or flake salt base. This salt is blended with lemon peel, smoked paprika, garlic and black pepper. We developed this salt with fries in mind, however it can be used to season anything that you desire. Both enhancing natural food flavors and imparting a hint of it's own flavors.



Our Sonoma Course ground sea salt is perfect for those that are simply looking for a kosher salt. Solar evaporated from the clean waters of the Pacific ocean, this salt will fulfill all of your seasoning needs with all that is pure, natural and additive free.



Our Sonoma Flake sea salt is a fine ground solar evaporated Pacific ocean natural sea salt. Use this salt in any application where a fine salt is needed. Put in your salt shaker on the dinner table or use in place of iodized salt in your baked goods.

Chef Daddy is 100% U.S.A. Made

