

SALT & PEPPER SEASONING

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Yield: 5 cups

Shelf Life: 7 days

Equipment: Scale, dry measuring cup, dry measuring spoons, mixing bowl, 8 quart cambro with lid

Ingredients:

3lb. Salt - Kosher

1 1/2 cup Black Pepper

2 tsp Vegetable Oil

Procedure:

1. Measure all ingredients into a mixing bowl, and mix well.
2. Transfer to an 8 quart cambro with a lid, and store at room temperature.
3. Label, Date, and Rotate.

C: Black and white; visibly more salt than pepper.

T: Crystal

F/A: Peppery aroma; Salt, then pepper flavor; Black pepper glow

HR: 8 quart cambro; Room temperature

SL: 7 days