

THE BEST SPICY SALT RIM

INGREDIENTS:

- 2 tablespoons salt
- ½ teaspoon **Cucumber Serrano Super-Strength Flavor**
- Zest of one lime
- Zest of half of orange or grapefruit



DIRECTIONS:

1. Add salt to a bowl. Stir in **Cucumber Serrano flavoring**.
2. Add zest to the bowl and stir in flavoring.
3. Place salt mixture into an airtight storage container and store at room temperature up to a month.

*Makes ¼ cup of salt mixture.