

Seasoning Salts

Flavored salts for seasoning a variety of foods is a tradition that goes back to ancient Chinese cooking, where ground roasted Szechwan peppercorns were mixed with salt to make an all-purpose seasoning. The most popular seasoning salts in North America have always been those made with ground celery seed, onion granules and garlic granules. We at Watkins are proud to offer these traditional favorites done better than the rest.

- **Premium quality herbs and spices** assure strength, purity and the brightest flavor.
- **Packaged in our unique glass bottle** for optimum beauty and flavor retention.
- **Convenient shaker tops.**

Product Listing

Seasoning Salt

Article No. 1992 (85 g/3 oz.)

A versatile, all-purpose blend of seasonings and salt. Ideal for table use as well as in preparation of gravies, soups, stews, sauces, beef, fish, chops, lamb, salads, eggs, hot dishes, spaghetti, meat loaf, hamburger, vegetables, casseroles; adds additional flavor wherever salt would be used.

Celery Salt

Article No. 1996 (70 g/2.5 oz.)

Excellent in stews, egg dishes, sandwich spreads, salads and on cooked vegetables. Especially good in tomato juice—a key ingredient in a classic Bloody Mary!

Onion Salt

Article No. 1997 (78 g/2.7 oz.)

Use in place of table salt where onion flavor is desired. Add to vegetables, meats, soups, stews, sauces and gravies.

Garlic Salt

Article No. 1998 (71 g/2.5 oz.)

Use in place of table salt where garlic flavor is desired. Add to tomato dishes, soups, sauces, butters, salad dressings, meats and garlic bread.



Flavored Salts

Watkins initially developed these as popcorn salts, but we discovered that they're good for so much more! Add the rich flavors of butter, cheese, and sour cream and onion to popcorn and other favorite foods without all the fat that comes with the real thing.

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Product Listing

Imitation Butter Flavored Salt

Article No. 1993 (95 g/3.3 oz.)

Sprinkle onto popcorn, baked potatoes as desired, or use in place of table salt wherever a hint of butter is desired. Excellent on cooked vegetables and mashed potatoes.

Imitation Cheese Flavored Salt

Article No. 1994 (90 g/3.2 oz.)

Sprinkle onto popcorn, baked potatoes as desired, or use in place of table salt wherever a hint of cheese flavor is desired. Excellent in casseroles, on cooked vegetables and mashed potatoes.

Imitation Sour Cream & Onion Flavored Salt

Article No. 1995 (79 g/2.8 oz.)

Sprinkle onto popcorn, baked potatoes as desired, or use in place of table salt wherever a hint of sour cream and onion is desired. Excellent in salads, on cooked vegetables and mashed potatoes.

