



## UCCE Master Food Preservers of El Dorado County

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*"Preserve today, Relish tomorrow"*

*This deeply flavorful seasoned salt works well on pork, roasted chicken, roasted potatoes and more. So easy to prepare – and it makes for great gift-giving, too!*

### Porchetta Salt

*Yield: about ½ cup*

2 tbsp fennel seeds

½ cup (125 gr) coarse sea salt

2 tbsp finely grated lemon zest

2 tbsp minced fresh rosemary

2 tbsp whole black peppercorns

*optional additions: crushed bay leaf; finely grated  
orange zest; minced fresh sage*



1. Preheat the oven to 200°F.
2. Spread the fennel seeds in a small skillet and set over medium-high heat. Toast, stirring often, until the seeds are fragrant and have turned a shade darker, about 1 to 2 minutes. Transfer to a bowl and let cool.
3. Add the salt, zest, rosemary, and peppercorns (and optional ingredients, if using) to the bowl with the fennel seeds and mix well. Spread the mixture on a rimmed baking sheet. Bake until the lemon zest and rosemary have dried out, about 30 minutes. Let cool to room temperature.
4. Pulse the mixture briefly in a food processor or spice mill, just enough to achieve a coarse grind. Put salt into a jar or container with a tight-fitting lid.
5. Store container in a cool, dry dark place. For best flavor, use within 6 months.

*Source: Adapted from Preserving Italy by Domenica Marchetti*