

An Eye on Salt



When it is necessary to add salt to a recipe you are cooking, there is a correct way to do so when you use the Saladmaster cooking system. When adding salt to water or other liquids, bring the liquid to a boil first and then add salt because salt can pit and damage the surface of your cookware.

And another tip: cooking is an art where a creative hand is part of the fun. But baking is a science that involves chemical reactions between very specific ingredients. So when baking, use the salt required in the recipe.

Rating:

