

Gourmet WEEKLY

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OUR FAVORITE NEW CONDIMENT

So far, we've sprinkled it onto bowls of rice and shaken it over pasta, but every day we come up with a new use for Soy Salt.

These crunchy, beautiful black crystals are made from soy sauce brewed the old fashioned way, in a 250-year-old process called mushiro-koji that takes three years. Beware: Soy salt is hideously expensive and absurdly addictive, and once you fall for it, you'll think of hundreds of different ways to use it.