

JACOBSEN SALT

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SALT CO.

Hand harvested from the cold, pristine waters of Netarts Bay on the Oregon Coast, Jacobsen Salt Co.'s flake and kosher sea salts have gained much critical acclaim for their beautiful and pure taste, texture, and appearance. Founded from humble beginnings in 2011, Jacobsen Salt is proud to be the leader in the emerging vanguard of American Saltmakers, as well as the first company to harvest salt in the Pacific Northwest since Lewis & Clark.

Founded in 2011 by Ben Jacobsen, Jacobsen Salt Co. has experienced rapid, exponential growth and has since transformed from a local to a national brand. Their mission is grounded on craftsmanship and community, and their vision is to provide every American with the very best elemental cooking ingredients and pantry staples items - from hand-harvested sea salt, to single-origin honey, and all the derivative products in between. Every day their small but talented team strives to craft America's finest elemental cooking ingredients, re-envision classic products and recipes, and create groundbreaking offerings and events that inspire consumers to cook, eat and live well.

PURE SALTS



CS4000–Pure Flake Salt 4 oz. | CS4005–Flake Salt 17.6 oz.

The one that put Jacobsen on the map. Flake Finishing Salt has bright salinity & a delicate crunch. Use it to finish savory & sweet dishes alike. Add to sliced steaks & roasts, sprinkle on eggs, finish grilled vegetables, top baked goods, or add to anything that strikes you.

INFUSED SALTS

A diverse array of infused sea salts are perfect for use in recipes or finishing a dish.



CS4025– Ghost Chili, 4.8 oz.

Adds a potent, pleasant & lingering heat to

brighten fried chicken, fresh fruit salad, ceviche, flank steak or any citrus based cocktail.



CS4015– Lemon Zest 2.7 oz.

Clean, concentrated citrus flavor brightens dishes like shaved

fennel salad, fried artichoke hearts, zucchini bread or any preparation on seafood.



CS4010– Black Garlic, 3.5 oz.

A flavor bomb of sweetness matched w/

savory notes of caramelized garlic that enriches the earthy flavors of sautéed mushrooms, enlivens any prep of meat & adds depth to salads.



CS4028– Cherrywood Smoked, 3.9 oz.

Jacobsen partnered w/ Traeger Grills to combine 100% natural

wood fire smoke with pure sea salt for huge flavor. Pairs well with cured/ grilled salmon, pulled pork, simple salads or fruit.

CS4022– Basil, 4.9 oz.

The bright herbal flavors of basil shine! The savory salt is infused with fresh basil to create the perfect finishing touch- anywhere from salads and vegetables to pasta, risotto and garlic bread.



CS4055– Pinot Noir 3.3 oz.

Hand harvested salt that is infused w/ Pinot Noir & carries notes of vanilla and

sweet red fruit. Pairs well w/ roasted vegetables, braised beef, pasta or summer berries and cheese.

BEE LOCAL HONEY



CS4040– Hot Honey Sauce, 8 oz.

An irreplaceable condiment and powerful weapon in your culinary arsenal. The honey is made from single origin, sustainably produced Bee Local Honey.

From there, they infuse the honey with Scorpion Chili Peppers (one of the worlds hottest, yet most flavorful) and then balance it out with a touch of vinegar. Hot Bee Local Honey brings a sweet, spicy and addictive kick to your favorite foods: Chicken, Ribs, Pizza, BBQ, Vegetables, Cheese, Fruit, Cocktails & Ice Cream.



CS4045– Smoked Honey Sauce, 8oz

It's good on just about anything! Sustainably produced Bee Local Honey is cold smoked and infused with Lapsang Souchong (smoked tea), and finished with a touch of apple cider vinegar for balance. Bee Local Smoked Honey brings a sweet, smoky and savory boost to your favorite foods; all manner of BBQ, tacos, cheese, roasted vegetables, fried chicken and more!

SALTY CARAMELS



CS4050– Salty Caramels , 4 lb.

Jacobsen slowly toasts sugar, using premium quality butter that's melted and golden before stirring in heavy cream and generous amounts of flaky sea salt. With its bright flavor and delicate crunch, Jacobsen flake salt makes for an ideal pairing with this rich, buttery profile.

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