The many uses of Salt

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Salt has a great number of uses other than simply seasoning your food!



- Sprinkle salt on your shelves to keep ants away.
- Used in canning vegetables, meats and fruits.
- Used in pickling.
- Used to preserve meats.
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  Soak stained hankies in salt water before washing

- Soak fish in salt water before descaling; the scales will come off easier.
- Put a few grains of rice in your salt shaker for easier pouring.
- Add salt to green salads to prevent wilting.
- Test the freshness of eggs in a cup of salt water; fresh eggs sink; bad ones float.
- Add a little salt to your boiling water when cooking eggs; a cracked egg will stay in its shell this way.
- A tiny pinch of salt with egg whites makes them beat up fluffier.
- Soak wrinkled apples in a mildly salted water solution to perk them up.
- Rub salt on your pancake griddle and your flapjacks won't stick.
- Soak toothbrushes in salt water before you first use them; they will last longer.
- Use salt to clean your discolored coffee pot.
- Mix salt with turpentine to whiten your bathtub and toilet bowl.
- Soak your nuts in salt brine overnight and they will crack out of their shells whole. Just

tap the end of the shell with a hammer to break it open easily.

- Boil clothespins in salt water before using them and they will last longer.
- Clean brass, copper and pewter with paste made of salt and vinegar, thickened with flour.
- Add a little salt to the water your cut flowers will stand in for a longer life.
- Pour a mound of salt on an ink spot on your carpet; let the salt soak up the stain.
- Clean you iron by rubbing some salt on the damp cloth on the ironing surface.
- Adding a little salt to the water when cooking foods in a double boiler will make the food cook faster.
- Use a mixture of salt and lemon juice to clean piano keys.
- To fill plaster holes in your walls, use equal parts of salt and starch, with just enough water to make a stiff putty.
- Rinse a sore eye with a little salt water.
- Mildly salted water makes an effective mouthwash. Use it hot for a sore throat gargle.
- Dry salt sprinkled on your toothbrush makes a good tooth polisher.
- Use salt for killing weeds in your lawn.
- Eliminate excess suds with a sprinkle of salt.
- A dash of salt in warm milk makes a more relaxing beverage.
- Before using new glasses, soak them in warm salty water for awhile.
- A dash of salt enhances the taste of tea.
- Salt improves the taste of cooking apples.
- Soak your clothes line in salt water to prevent your clothes from freezing to the line; likewise, use salt in your final rinse to prevent the clothes from freezing.
- Rub any wicker furniture you may have with salt water to prevent yellowing.
- Freshen sponges by soaking them in salt water.
- Add raw potatoes to stews and soups that are too salty.
- Soak enamel pans in salt water overnight and boil salt water in them next day to remove burned-on stains.
- Clean your greens in salt water for easier removal of dirt.
- Gelatin sets more quickly when a dash of salt is added.
- Fruits put in mildly salted water after peeling will not discolor.
- Fabric colors hold fast in salty water wash.
- Milk stays fresh longer when a little salt is added.
- Use equal parts of salt and soda for brushing your teeth.
- Sprinkle salt in your oven before scrubbing clean.
- Soaked discolored glass in a salt and vinegar solution to remove stains.
- Clean greasy pans with a paper towel and salt.
- Salty water boils faster when cooking eggs.
- Add a pinch of salt to whipping cream to make it whip more quickly.
- Sprinkle salt in milk-scorched pans to remove odor.
- A dash of salt improves the taste of coffee.
- Boil mismatched hose in salty water and they will come out matched.
- Salt and soda will sweeten the odor of your refrigerator.
- Cover wine-stained fabric with salt; rinse in cool water later.
- Remove offensive odors from stove with salt and cinnamon.
- A pinch of salt improves the flavor of cocoa.

- To remove grease stains in clothing, mix one part salt to four parts alcohol.
- Salt and lemon juice removes mildew.
- Sprinkle salt between sidewalk bricks where you don't want grass growing.
- Polish your old kerosene lamp with salt for a brighter look.
- Remove odors from sink drainpipes with a strong, hot solution of salt water.
- If a pie bubbles over in your oven, put a handful of salt on top of the spilled juice. The mess won't smell and will bake into a dry, light crust which will wipe off easily when the oven has cooled.
- A dash of salt improves the taste of a lot of foods.
- Create herbal salts and store them with your spices to use in soups and stews or vegetable, chicken, and fish dishes
- Fiish and seafood: Freshen up the fish just brought home from the market by returning it to its natural environment for a short time. Add 1 tablespoon of sea salt to 2 quarts of cold water, then add a lot of ice cubes. Soak the fish in this sal*****er for about 15 minutes, then remove it and dry it off before preparing as desired. To get a good grip on a fish while trying to skin it for cooking, sprinkle your hands with a little salt.
- Dairy products: Add a pinch of salt to any plain or mild-flavored yogurt to give it some extra zing
- Fruits and vegetables: To poach asparagus, add salt to the water and simmer exactly 5 minutes. The stalks should all be pointing in the same direction. (Some culinary experts insist the asparagus should sit upright in the boiling pot
- The unusable portions of broccoli stalks can be served as a snack. Cut the stalks into 1-inch-thick slices, then stir-fry them with salt. They will be ready to serve.
- After cutting hot chili peppers, be sure to scrub your hands and nails with soapy water, then soak them in sal*****er and rinse. This will prevent the stinging chili oil from getting in your eyes
- Salt can help remove the gritty dirt that comes with some fresh vegetables. When washing arugula, leeks, or spinach, you should trim them first, then place them in a bowl of lukewarm water. Add a tablespoon of kosher salt, gently shake the bowl so the water swishes around a little, and let the vegetables soak for 20 to 30 minutes. Transfer the vegetables to a colander then rinse them thoroughly with water
- Meat: Salt will force juices out of the meat and prevent it from browning. Wait to salt the meat until midway through the cooking process, then salt it lightly. Another option is to wait until cooking is complete, then salt the meat to taste.
- Pasta: Adding salt to cooking water is a good idea, but wait until the water boils then add 2 tablespoons of salt for each pound of pasta. If you salt the water prior to boiling, it will take longer to boil.
- Seasoning: Sprinkle peeled garlic cloves with a little coarse salt before attempting to chop them. The salt will absorb the garlic's juice and then dissolve, which will help spread the garlic flavor further.