## Copilot

Sure, here is a comprehensive list of attributes for Pretzel Salt:

1. **Type of Salt**: Pretzel salt, also known as coarse salt or rock salt, is a type of salt that is commonly used as a topping for pretzels [1] [2].
2. **Size and Texture**: The salt is typically larger and coarser in size compared to regular table salt, giving it a distinct texture and flavor [1].
3. **Usage**: It is often used to add a savory and slightly crunchy element to baked goods, particularly soft pretzels [1].
4. **Origin**: Pretzel salt is traditionally made from evaporated sea water, which produces large, irregularly shaped crystals [1].
5. **Visual Appeal**: The size and shape of the crystals enhance the overall visual appeal of the finished product [1].
6. **Types**: There are a few different types of pretzel salt available, including coarse pretzel salt, kosher pretzel salt, and fine pretzel salt [1].
7. **Availability**: Pretzel salt can be purchased at most grocery stores, specialty baking shops, and online retailers [1].
8. **Substitution**: While you can technically use regular table salt as a substitute for pretzel salt, the texture and flavor will not be the same [1].
9. **Storage**: Pretzel salt should be stored in an airtight container in a cool, dry place to prevent clumping and moisture absorption [1].
10. **Versatility**: Pretzel salt can be used as a topping for a variety of baked goods, including bagels, breadsticks, and even certain types of cookies [1].
11. **Gluten-Free**: Yes, pretzel salt is naturally gluten-free, as it is made purely from evaporated sea water without any added ingredients containing gluten [1].

Please note that the unique crunch and mouthfeel of pretzel salt cannot be replicated by regular table salt [1]. If you are new to using pretzel salt, it is a good idea to start by using it in a recipe that you are familiar with [1].

Source: Conversation with Bing, 5/13/2024

1. [What is pretzel salt? - Chef's Resource](https://www.chefsresource.com/what-is-pretzel-salt/)
2. [What Is Pretzel Salt? - Uncle Henry's Pretzel Bakery](https://www.unclehenry.com/what-is-pretzel-salt/)
3. [Discover the Best Salt for Perfectly Seasoned Pretzels - cookindocs.com](https://cookindocs.com/best-salt-for-pretzels/)
4. [What Kind of Salt Is Used on Pretzels? | Iupilon](https://iupilon.com/what-kind-of-salt-is-used-on-pretzels/)