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How to tell if salt is dissolved in water

Photo: rawpixel (Unsplash) Well-seasoned water is the foundation of every delicious pasta dish. These days, you'd be hard-pressed to find a pasta recipe that doesn't instruct you to salt the cooking water, but beyond vaguely invoking the sea, few of them bother to tell you how much salt is enough. Boiling pasta is supposed to be simple. It's the perennial college student meal because it involves Read more Ocean salinity is a known quantity—about 3.5% on average—but recipes rarely extrapolate it into actual measurements. Seawater contains roughly 35 grams of dissolved salt per liter, and even though tap water contains some salt, that's about what you'd need to add to emulate the briny deep. If 35 grams sounds like a lot, it is: two tablespoons of table salt or a quarter-cup of Diamond Crystal Kosher salt per liter of water, to be exact. As anyone who's accidentally swallowed a gulp or two of real seawater can tell you, 35 grams per liter is way too much salt—even though most of it goes down the drain. If that's the case, why is seawater the benchmark for pasta water seasoning? Maybe it's because most people don't have a strong enough taste memory of seawater to accurately replicate it; they just know it's pretty salty. Instructing cooks to aim for something "as salty as the sea" ensures not just that they're adding a perceptible amount of salt, but that they're actually bothering to taste the water before dumping in the pasta. Ocean salinity is a known quantity—about 3.5% on average—but recipes rarely extrapolate it into actual measurements. Salting to taste is a crucial culinary skill, but slurping boiling-hot salt water from a tasting spoon kind of sucks. This is where guidelines come in handy. I like estimating salt quantities based on the size of the pot I'm using rather than per liter of water because it requires less arithmetic. (Also, I live in America, land of the quart and home of the brace.) One heaping tablespoon of table salt is perfect for a mostly-full three- or four-quart saucepan, and I've found that my eight-quart stock pot can handle as much as a quarter cup. These quantities also apply to Morton Kosher salt, but Diamond Crystal diehards should double them. Of course, the exact amount of salt depends on the volume of your pot and the dish you're making, especially if you plan on using the pasta water to pull the sauce together. Penne puttanesca will probably need less salt than, say, spaghetti aglio e olio. Use your best judgment—you can always add more. Sponsored by Cargill! Your water is high in iron, buy pellets formulated for iron removal, like the type shown. Don't skimp by buying cheap rock salt. In the end, the money you save will be far offset by the cost of softener repairs or replacement. At our house, we have a lot of iron in our well water. We know immediately when our water softener is out of salt because the water tastes horrible, and we instantly notice rust stains beneath every faucet or spout. Well, I've had to replace two water softeners over the course of the last 25 years. With the first two softeners, I made the mistake of using cheap rock salt and never cleaning the resin bed. Here are two important lessons I've learned: 1. If your water is high in iron, use high-quality, iron-removing salt pellets. Rock salt is far from pure, and the contaminants will eventually leave deposits on the bottom of the brine tank and clog injectors, valves and tubes. 2. Clean your resin bed once a year with a resin bed cleaner like Iron-Out. The resin bed beads have a negative electrostatic charge, which attracts positively charged particles like calcium and iron, making them stick to the beads. When the softener recharges, it flushes salty water over the beads to strip them of the mineral deposits and send them down the drain. Then it flushes clean water to get rid of the excess salt. But not all the iron gets rinsed off, and the beads become increasingly less effective. But that's not all. Because the beads don't bind all the contaminants (especially the iron), they're free to go on and clog the valves, tubing, O-rings and everything else. That's why the annual resin bed cleaning is important. For instructions on how to do this, see your owner's manual or read the label on Iron-Out or any other resin bed cleaning product. The truth is, a water softener isn't designed to treat heavily iron-laden water, and eventually your resin bed will be ruined. But if that happens, you don't necessarily have to throw in the towel. It's possible to replace a resin bed. For bad iron problems, the preferable solution is to place an iron filter before the softener. Do that and your softener will last a very long time.—Travis Larson, Senior Editor

First you need to pour salt water into the metal can until it is about halfway full. Now you need to take the tube and put it into the hole in the soda can. Next you need to make a small fire you could also use a back pack stove. Now you need set the can on the fire being care full the flames do not come too high. Now you need to wet the paper towel or towel with cool water. Now place the paper towel/towel over the tube. Check this often and make sure it is cool and damp. Your purifier should now start to produce water in about 5 to 10 minutes. This purifier works because when you boil water it creates steam. The steam rises to the top of the can and then goes through the tubing. Because of the paper towel the steam cools and turns back into water. Which then collects in the can free from impurities. What happens when salt is dissolved in water.

What happens when common salt is dissolved in water?