

## **SALT YOUR GRILL with the Himalayan Salt Block**

*Cooking Enthusiast® Features A Fun and New Way to Grill and Entertain with Himalayan Salt Blocks*

**Aug. 18, 2009** - [PRLog](#) -- Himalayan Salt Blocks impart an intriguing depth of flavor and presentation unlike any other cooking, grilling, and serving technique. The Himalayan Salt Block acts as a skillet, cooking your food while infusing delicious flavor and natural minerals into your favorite grilling recipes. This salt block can also be used in the oven or chilled to add some tasty fun when serving vegetables, appetizers and sushi. The Himalayan Salt Block is one of Cooking Enthusiast's BBQ essentials and is great for both indoor and outdoor entertaining.

This organic tool, available at [www.cookingenthusiast.com/saltblock](http://www.cookingenthusiast.com/saltblock), is great for cooking steak, fish, prawns, and chicken. Simply place the salt block on the grill at low heat, gradually increasing the flame intensity until it reaches the desired temperature. Place your favorite grilling foods directly onto the salt block, and while they cook, the salt deposits will give your meal a soft and delicate flavoring.

A retailer of high quality cookware and gourmet foods for the passionate cook, [www.cookingenthusiast.com](http://www.cookingenthusiast.com), offers a rediscovered resource that has been in existence for almost 500 million years. This versatile cooking sensation retains heat and cold depending how it is used. The durable salt block can withstand temperatures of up to 900 degrees Fahrenheit, and becomes colder than ice when placed in the freezer. The Himalayan Salt block is easy to clean and naturally anti-microbial.

Unlike regular salt, the Himalayan salt does not require chemical processing and therefore retains all of its 84 natural minerals. The elevated levels of iron give the salt its elegant pink coloring, and provide added health benefits. The Himalayan Salt Block is delivered to the customer in the most organic form; there are absolutely no preservatives or additives, simply salt at its greatest level of purity.

About Cooking Enthusiast

Started in 1993, Cooking Enthusiast originally mailed catalogs under the name "Professional Cutlery Direct" and educated the consumer about high-end kitchen cutlery and knives. Today the breadth of the assortment spans all areas including gourmet food and ingredients, kitchen decor and accessories, cookware and cook's tools. We search the world to discover those special treasures that appeal to the passionate cook in all of us - whether you are a trained professional or a casual home chef.

The entire Cooking Enthusiast operation is run out of our location on the Connecticut shoreline. When you call our customer service department, you are speaking to a person who has been trained regarding each product we sell and has first-hand knowledge of how the item works. Most of our customer service people are also our biggest customers.

--- End ---

Source	Cooking Enthusiast
City/Town	Branford
State/Province	Connecticut
Zip	06471
Country	United States
Industry	<a href="#">Food</a> , <a href="#">Grilling</a> , <a href="#">Health</a>
Tags	<a href="#">Food</a> , <a href="#">Health</a> , <a href="#">Grilling</a> , <a href="#">Cooking</a> , <a href="#">Grill</a> , <a href="#">Cookout</a> , <a href="#">Steak</a> , <a href="#">Sushi</a>
Link	<a href="https://prlog.org/10313807">https://prlog.org/10313807</a>



Scan this QR Code with your SmartPhone to-

- \* Read this news online
- \* Contact author
- \* Bookmark or share online