



Green Product!

*Premium Grade
Himalayan
Salt Blocks*

*A
New
Dimension
To
Cooking!*

Himalayan Salt Blocks

Himalayan Pink salt is harvested from ancient sea salt deposits in the Himalayan Mountain Range, crystallized more than 200 million years ago during the Jurassic Era. Ancient sea beds were covered by volcanic lava, protecting the salt from pollutions and lending the belief that Himalayan Pink is the purest salt to be found on earth. Himalayan Pink salt contains **84 beneficial trace minerals**, is **believed to aid in digestive health and detoxifying the body**. The pure taste and abundant minerals make this salt both **more flavorful**, and **healthier than processed salts**. Completely **unprocessed and free of any additives**, this is a great replacement for your every day table salt. Himalayan Pink salt blocks are an exciting new way to utilize this special salt. There are as many uses for these specialty items as there are ideas in your imagination; from showcasing their inherent beauty as a chilled serving platter for fruit, cheese, and sushi, to searing your favorite meats on a heated block placed on the grill. The salt imparts a delicate flavor to the foods you cook or serve, but its density prevents your food from becoming too salty.

The salt can be heated in an oven, on top of a gas range, or on a grill. Since it is a natural product, heating the blocks will change the block's appearance. It is suggested that you use one slab for cooking and save one for more aesthetic presentations. When cooking on the block be sure it is completely dry prior to applying any heat. Heat the block for 20-25 minutes before grilling your food. Typical dry time is at least 24 hours. The salt is commonly heated between 350° F and 700° F.