



Rok Introduces Healthy New Grilling Salt

Rok Modern Stone-Age Cooking introduces a new blend of grilling salt for use with its hot stone cooking utensils. This blend contains Himalayan pink salt for the most healthy and savory stone cooking experience.

(PRWEB) November 26, 2010 – Rok introduces its new Premium Plus Grilling Salt. Starting with its original Premium Grilling Salt, generous amounts of Himalayan pink salt have been added to provide a blend of grilling salt unmatched for its flavor and healthy aspects.

Himalayan salt is a naturally pure, nutritious and therapeutic crystalline salt, harvested from ancient sea salt deposits deep in the pristine Himalayan Mountains where it has been protected and kept pure for millions of years. Minerals and trace elements including energy-rich iron contribute to the salt's nutritional value and flavor profile as well as its vivid pink color. These naturally present minerals are essential for human health, and can be readily absorbed through culinary use such as stone cooking. Himalayan salt has long been praised for its healing benefits; and is known for stimulating circulation, soothing sore muscles, helping to reduce acid reflux, lowering blood pressure, removing toxins and a host of other ailments and disorders.

The salt is sprinkled generously on top of a heated cooking rock prior to grilling. The hot rock provides a complete and total sear that locks in all the juices, nutrients and natural flavors of the meat. Minerals and intense flavors from the Premium Plus Grilling Salt are infused into the meat creating the most delicious and nutritious dining experience.

The Premium Plus Grilling Salt comes in a 4oz. bottle and is intended to be used with Rok's home cooking utensil sets. These cooking utensils are the perfect gift for the holidays for that special someone who has everything. From the foodie to the health-conscious dieter to the most particular of dining connoisseurs, Rok's home cooking utensil set is the perfect holiday gift.

Steve Wright, President of Rok Modern Stone-Age Cooking, says, "Entrees have never tasted better than when grilled on Rok's hot stone cooking utensils using our new Premium Plus Grilling Salt with Himalayan pink salt. You'll wonder how something so healthy can taste so delicious."

About Rok

Rok is the leader in the design, manufacture, and distribution of rock cooking utensils to restaurants and homes. Their products are the highest quality and most affordable rock cooking utensils on the market. Experience modern stone-age cooking at its very finest.

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