



# The Simple Art of Salt Block Cooking: Grill, Cure, Bake and Serve with Himalayan Salt Blocks

*Jessica Harlan, Kelley Sparwasser*

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## **A GORGEOUS, FULL-COLOR GUIDE TO CRAFTING UPSCALE AND CREATIVE MEALS WITH THE WILDLY POPULAR HIMALAYAN SALT BLOCK**

Revealing the tasty dishes you can make with your Himalayan salt block, this book details how to get the most out of this hot, new chef 's tool. With *The Simple Art of Salt Block Cooking*, you will become the master of savory and inspire guests with professional techniques and mouthwatering recipes.

- CURE** Block Cured Salmon
- BAKE** Garlicky Soft Flatbread
- SEAR** Rib-Eye Steak
- SEASON** Scallop and Shrimp Ceviche
- ROAST** Salt Roasted Radishes
- SERVE** Charcuterie Plate

Including tips on how to prep, care, and cook with the Himalayan salt block, this book serves up flavorful and eye-catching appetizers, vegetables, meats, seafood and even desserts.

## **The Simple Art of Salt Block Cooking: Grill, Cure, Bake and Serve with Himalayan Salt Blocks Details**

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## **From Reader Review The Simple Art of Salt Block Cooking: Grill, Cure, Bake and Serve with Himalayan Salt Blocks for online ebook**

### **Nichole ~Bookaholic~ says**

2.5 stars

While the recipes in this sound good....there are very few photos of the "finished product" which is a bit frustrating as it would be nice to see how what I am making is supposed to look.

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### **Yibbie says**

I was interested in this book more for the technique of cooking on a salt block than the recipes. That was really good. There were clear instructions and good details. The recipes were rather different. Well not to my taste anyway.

I received it in a giveaway on Goodreads.

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### **Samantha Ng says**

We are having so much fun with our salt block. Here in NYC there are culinary stores to purchase one or online. It never occurred to us to liven up our meals using salt block. We love to eat but don't like to fuss.

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### **James says**

I saw this at the library and took it on an unfortunate blind date. I thought that this might be some obscure traditional cooking method I'd never heard of. Wrong, it's just another foodie craze, trying to get you to spend money on useless kitchen paraphernalia. First there's the dubious claims of the benefits of Himalayan salt, like any of us need more salt in our diet. Secondly the things a pain in the ass to use, like we need to waste time on a tweaky gadget. Lastly, the recipes are super basic or not very novel. You can now pass on all the silly salt block books (there's more!) and by the way when was the last time you used that fondue pot?

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### **Ietrio says**

Exotic, complicated and, to me, pointless. Or how to find something to do with an empty life.

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