

Friday, May 22, 2015

Five Things to Know In the Hamptons

This weekend is Memorial Day, which marks the beginning of the Hamptons 2015 season.

Before venturing to Long Island's East End, here are a few things to know, courtesy of Lawlor Media Group and their clients and friends.

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4. New Product- Hamptons Salt



Salt is an essential nutrient, a flavoring ingredient for cooking world-wide, and yet has a much maligned reputation. Due largely to the industrial preparation of salt using chemical compounds, it has become a target for doctors concerned with the use of processed salt in industrialized food production. All this causes us to forget just how wonderful naturally raw, infused, or smoked salts can be to enhance and subtly change the flavor of our favorite summer dishes.

Peter Pierce of Hamptons Salt Company is on a mission to change our minds and educate our taste buds as to just how good naturally produced flavored salt can be.

Peter Pierce's products consist of a diverse array of naturally produced salts including Hawaiian, Atlantic, Himalayan, French Fleur de Sel, and their classic Cooking Salt. Infused salts offer the possibility of enhancing a dish with a subtle flavoring ranging from a distinctive Black Truffle, to fiery Ghost Pepper, to subtle Lemon, and even Espresso for the coffee lover. Smoked salts offer connoisseurs a unique set of aromas – try the exquisite Smoked Mesquite, for example.

Not sure where to start ? Why not enjoy a gift box containing a specially curated set of salts for the Bartender, Globe Trotter, or even the Grill Master?

For More Information: www.hamptonssalt.com

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