

FOR IMMEDIATE RELEASE

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The Barbeque Grill, Reincarnated

ISLAMORADA, Florida Keys— It is a 5,000-year old method of barbequing, but new to America -- the Hōmdoor (pronounced home door).

The Hōmdoor is a residential-sized version of the tandoori oven, a clay pot that is used for vertical barbequing. Remnants of the first tandoori ovens, excavated in the Indus River Valley between India and Pakistan, have been dated to around 3000 B.C.

The Hōmdoor creates intense heat (700-850 F) that quickly sears food, while keeping it moist, tender and infused with the flavors of the grill and marinades. This is a healthy, low-fat cooking method for meats, poultry, seafood, and the irresistible bread known as “naan,” which is slapped on the wall of the Hōmdoor and completely baked in 90 seconds. It’s also the perfect grill for vegetarians, offering a large variety of ways to easily prepare meatless dishes. The Hōmdoor is available in a charcoal, propane or gas version.

The Hōmdoor’s creator, Ron Levy, is the original American producer of commercial tandoori ovens for restaurants and the most trusted name in tandoor manufacturing in the country. Since 1976, Levy has sold more than 3,000 tandoori ovens-- even the late great food author and New York Times restaurant critic Craig Claiborne owned one.

“Though most associate the tandoor with Indian food, the Hōmdoor is also uniquely suited to American-style barbeque – steaks, chicken, hot dogs, even corn on the cob,” says Levy. “It’s uncomplicated, fast, tasty, exotic, and with just a little attention, almost foolproof. Plus it’s just plain fun.”

In addition, the mouth-watering traditional recipes of India, such as Machali Masala (grilled salmon steaks marinated in olive oil, lemon juice, herbs and spices), give seasoned masters of the American barbeque grill an entirely new culinary world to explore.

"I have been using Ron Levy's restaurant grade tandoors for catering, fairs and special events. His tandoors cook naan to perfection and tandoori items such as shrimp, vegetables and fish come out of the tandoor moist, succulent and delicious. Recently, I used the Hōmdoor and it cooks with the same perfection as

his commercial tandoors. The Hōmdoor is perfect for family meals and social gatherings up to 40 people."

-Manoj Bhatti, owner chef Imlee Restaurant voted #1 Indian restaurant Miami, Florida

"Recently, I was asked to try the Hōmdoor. I was a bit skeptical as I have never cooked in a tandoori oven before. I was so impressed with the ease, speed, and flavor of the food, that I decided to add tandoori food to my catering repertoire."

-Chef Michael, Hungry Heron Catering, Islamorada Florida

The Hōmdoor is a clay tandoor, pre-fired to 1,800 F. The insulation is cast and bonded on to the tandoor and placed inside a stainless steel jacket on wheels. The Hōmdoor is available in a charcoal, propane or gas version.

For more information, visit homdoor.com. The Hōmdoor includes specially made skewers, bread tools and a gaddi (pad for placing naan on the wall of the tandoor) sells for \$1299.00 charcoal and \$1499.00 for propane or gas.

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