



WESTERN RED CEDAR GRILLING PLANKS

DIRECTIONS FOR USE:

- 1. Soak the cedar plank** in water. Choose a container large enough for the plank and water, and weigh down the plank with something heavy so it doesn't float to the top. Soak the plank for at least 1 hour. NOTE: A longer soaking time will help to prevent flare-ups, but it will also lead to the wood warping on the grill.
- 2. Preheat the grill** HIGH (500°F to 550°F) and prepare your food to the point that it is ready to cook. For example, remove it from its marinade or season it.
- 3. Transfer the plank from the water to the grill.** Place your food in the middle of the plank, turn your grill to Direct Medium, close the lid, and let it cook until it's done. If necessary, raise or lower the heat to cook your food properly. Keep an eye on the grill. If you see lots of smoke pouring out of the grill, move the plank temporarily over indirect heat. The sooner you close the lid, the sooner the flare-ups will go out.
- 4. Remove the food and the plank from the grill together.** Wearing barbecue mitts, pick up the plank with sturdy tongs and lay it down on a heatproof surface such as a metal baking sheet. Serve the food on the plank or on individual plates.

**GENERAL NOTES: Use plank only once and discard after use.
For outdoor use only. Do not place plank in an oven.**