PLANK GRILLING 101

SIMPLE WAY TO ADD DELICIOUS SMOKEY FLAVOR AND MOISTURE TO YOUR FAVORITE FOODS.

1. **SOAK** Plank, submerged in water at least 1 hour or more.

2. **HEAT** Grill to 350°F, add soaked plank to grill rack, close cover, heat 3 minutes and flip plank.

3. **SMOKE** Add food to heated plank, close cover; cook until done, no turning or flipping necessary.

4. **EAT!**

**FAVORITE SEAFOOD DISHES:**
Cedar Planked Salmon • Planked Shrimp Tacos
Planked Tuna with Mango Salsa

**FAVORITE MEAT DISHES:**
Beef Filets with Blue Cheese • Planked Pork Tenderloin
Oak Planked Burgers with Cheddar
* Also delicious with LAMB, CHICKEN, AND PORK CHOPS.

FOR **GAS** OR **CHARCOAL GRILLS**