

Cedar Grilling Planks

100% Natural Gourmet Grilling Planks

Directions for Use

- 1 Prior to use, soak the planks in water for 1-2 hours (*can extend to overnight*).
- 2 Preheat your grill to approximately 350°F.
- 3 Prepare desired item according to recipe.
- 4 Brush plank with cooking oil (*optional*) and arrange item on plank.
- 5 Place plank with seasoned item on pre-heated grill and cook according to recipe directions.
- 6 Carefully remove plank from grill.



Enjoy!

Caution: Planks may smoke or catch fire while cooking. Keep spray bottle with water handy to extinguish flames.

*Handcrafted by Southern Woodcraft & Design
Oxford, North Carolina*

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