



# GrillJunkie®

What Fires You Up?

[www.grilljunkie.com](http://www.grilljunkie.com)

## CEDAR GRILLING PLANKS

- For Natural, Smoky Flavor
- Keeps Food Moist and Delicious
- Keeps Grill Clean
- All-Natural, Green Resources only
- Made and Packaged in the United States
- From Sustainable Forests



### DIRECTIONS



1. **SOAK** plank under water for at least one hour.



2. **FIRE** up the grill to 350°F, place soaked plank on grill rack, close cover, heat up plank for 3 minutes.



3. **SMOKE** your food by placing on the heated plank, close cover, cook until done, no turning or flipping necessary.



4. **FEED** your addiction with moist, meats, seafood, or vegetables with rich, all-natural smoky flavor.

For grilling:

- Salmon/Fish/Seafood
- Chicken and Pork Chops
- Steaks
- Vegetables

ALL NATURAL WESTERN RED CEDAR  
**CEDAR GRILLING PLANKS**