



## F717 - PLANKS

### *Instructions:*

1. Soak plank in water for at least 1 hour or for up to 12 hours.  
A properly saturated plank will burn more slowly and produce more smoke.
2. Pre-heat grill to 350° F.
3. Rub olive oil on side of plank where food will rest.
4. Arrange desired food on plank and place it on grill.
5. Keep lid of grill closed while grilling and if possible, use indirect heat to extend the life of your plank for future use.
6. If plank appears reusable, wash plank in hot soapy water and save for future use.
7. Be prepared for flare-ups; keep spray bottle of water handy to extinguish fire flare-ups.

