



F753 - GRILLING PAPERS

Instructions:

1. Soak grilling paper(s) in water for about 10-15 minutes. Sheets should be soaked adequately to keep them from burning.
2. Place food in same direction as the wood grain and wrap the edges of the sheet around each other, so they overlap.
3. If necessary to keep the wraps closed, tie cooking twine that has been soaked in water around the grilling paper.
4. If cooking on a grill, preheat the grill to about 400°F, then place wrapped food on grill grate and begin cooking. Cover grill with lid to allow smoke to fully infuse & steam food. Cook food until done. If cooking in an oven, preheat the oven to 400°F, then place the wrapped food on a baking pan in the oven. Cook food until done.
5. Discard grilling paper(s) after use.

Tips:

- Grilling papers can be soaked in wine, whiskey or other liquid to give extra flavor.
- Recipe included under package flap.

