

1qt. water
1/2 cup NON-IODIZED salt
1/2 cup white sugar

Plank Cooking

Three easy steps to Plank Cooking:

Begin with a [Smokehouse Grilling Plank](#). Each package contains 3 planks that will add delicious wood smoke flavor to everything you grill or bar-b-que! Makes a great gift for the Grill Master at your house!

Choose [Smokehouse Alder Grilling Plank](#) for a light, sweet flavor for poultry, fish, pork and vegetables. Our [Smokehouse Cedar Grilling Plank](#) imparts a deep, smooth flavor, perfect for fish, beef and pork.

- 1) Soak Plank in water for 45-60 minutes.
- 2) Bring plank to cooking temperature by heating on bar-b-que grill, at low heat for 5 minutes. Brush a light coating of olive or vegetable oil on top surface only of plank. Place seasoned food on plank.
- 3) Use lowest setting on a gas grill or low charcoal heat. Place plank directly over the heat source. Cook with lid closed so smoke will surround and infuse the food. When plank begins to smoke, after 15-20 minutes, check for flame on plank. Use a spray bottle filled with water to extinguish any flame on the plank. Check with a meat thermometer to test for doneness, especially poultry. Discard plank after use.

ENJOY!



	Visit www.scotthaugen.com for free recipes and to order the Haugen's cookbook <i>Plank Cooking</i> .
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