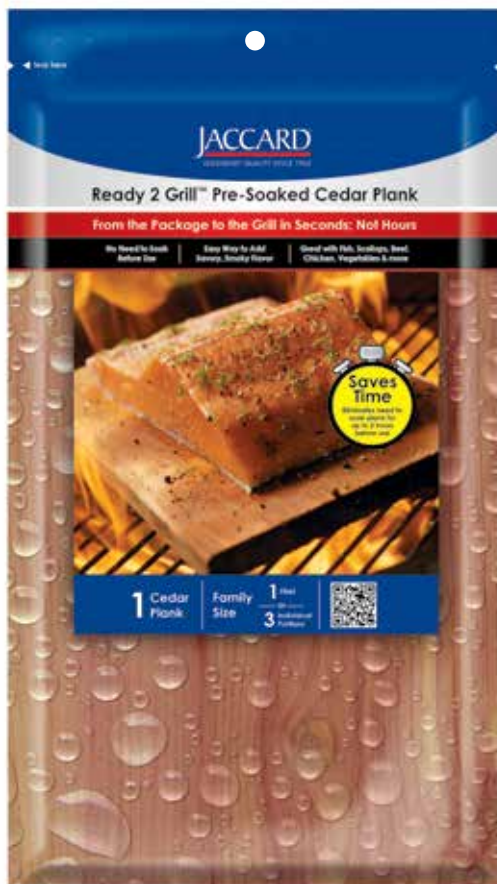


Cedar Grilling Planks



Plank grilling is a centuries old Native American technique that provides robust flavor, pleasing aroma and a moist, even heat cooking surface. The western red cedar adds savory, smoky flavor. Great with fish, beef, chicken and vegetables.

Ready 2 Grill™ Pre-Soaked Planks

The only plank available that doesn't need to be soaked before grilling. From the package to the grill in seconds, not hours; planks are pre-soaked with precise amount of water for best results.

201406 Pre-Soaked Cedar Planks – small (2)

201403 Pre-Soaked Cedar Plank – large (1)

Seal N' Soak™ Cedar Grilling Planks

Planks packaged in resealable / reusable "soak tank" just add water, wine or juice to bag...ready for the grill in as little as 20 minutes. No need to use sink, large container or weight to hold plank to soak

201407 Cedar Planks with "soak tank" – small (4)

201404 Cedar Planks with "soak tank" – large (2)

Premium Cedar Grilling Planks

Premium western red cedar planks from U.S. forests. Available in customer sizes, bulk packaged, private label (MOQ's apply)

201409 Cedar Planks – small (5)

201408 Cedar Planks – large (2)



From the
package to the
grill without
soaking!