



Cedar Planked Herb Chicken

This is a very simple and fast recipe. The cedar plank adds a smoky flavor to an already yummy combination of herbs on chicken or turkey breasts (thighs are ok too). The herbs can be varied according to taste. This recipe creates a pesto-like herb combo that is lovely for any occasion. Be creative with the presentation at the table by serving in the center of a heated dinner plate or arranged on the smoldering plank in the middle of the table. The smoldering cedar smell will give your guests the signal that dinner is ready! Enjoy.

Number of Servings: 6-8

Ingredients:

- 1 pre-soaked, Tasty Timber Cedar Plank (Large or Jr.)
- 4-6 double breast or 2-3 lbs of chicken thighs

Herb Mixture

- 1 tbsp. Olive oil
- 1 minced clove of garlic
- 1 tbsp each of chopped basil, oregano and parsley
- a pinch of pepper
- 1/2 C grated parmesan cheese

Instructions: Mix herbs and oil with the cheese in a food processor for 10-15 seconds; place chicken on a pre-soaked plank; coat the chicken with this herb mixture; place plank on a pre-heated grill, cook 40-50 min. over medium heat or until done. Use a spray bottle of water to extinguish any flames on the plank during cooking. Enjoy!

