



Cedar Planked Veggies

There are many veggies that taste great when grilled on a cedar plank: asparagus, zucchini, and sweet peppers are our favorites. This can be as simple as marinating the veggies to be grilled for 15-30 mins. in your favorite salad dressing, (just a basic oil based Italian will do nicely.) Planked veggies will bring a wonderfully smoky flavor to the veggies and additional color and excitement to your table. We serve them right on a smoldering plank to give a fun effect and it keeps them warm during your dinner. Have fun!



Number of Servings: 6-8

Ingredients:

1 pre-soaked, Tasty Timber Cedar Plank
(Large or Jr.)

Assorted veggies - colored bell peppers, zucchini and asparagus



Marinade (or Italian salad dressing)

1/2 C. olive oil
1/4 C. red wine vinegar
juice of 1/2 lemon
1 tbsp. Dijon mustard,
pinch of fresh herbs

Instructions: Cut veggies into large chunks. Marinate veggies for 15-30 min. then place on pre-soaked plank, place plank on a pre-heated grill on medium high heat, cover and cook for 30-60 min. or till done. Use a spray bottle of water to extinguish any flames on the plank during cooking. Keep the veggies away from the edges of the plank so they don't burn. Serve immediately. Enjoy!