



How to use Wildwood Grilling Wraps

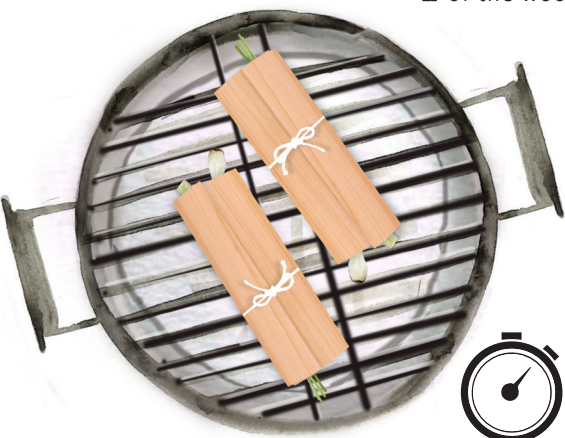


1 Soak grilling wraps in warm water for 3-5 minutes, keeping them submerged.



2 Place seasoned food on wrap, parallel to the grain of the wood.

3 Fold edges of the wrap toward each other and secure with natural twine.



4 Place wraps on preheated grill or in oven. Keep lid closed.

5 Cook food as desired. Discard the wrap after use.

6 Serve and enjoy!



* Keep a spray bottle of water handy to douse flames, as necessary.



WILDWOOD
GRILLING



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WILDWOOD GRILLING

HANDCRAFTED IN USA



Cedar Wrapped Vegetables

Total Time: 20 minutes | **Servings:** 4

Ingredients

- 4 Wildwood Grilling Cedar Wraps
- Mixed Vegetables (We like asparagus, spring onions, carrots, bell peppers and snap peas)
- 1 bunch Fresh Herbs (Chives, Thyme, Basil)
- 4 Tbsp. Olive Oil
- Salt and Pepper
- Optional: Parmesan Cheese

Directions

1. Soak the Cedar Wraps in warm water for 3 - 5 minutes, keeping them submerged.
2. Preheat grill or oven to 400°F.
3. Prepare vegetables. Some may need to be sliced into long, thin pieces.
4. Fill Cedar Wraps with vegetable mixture, parallel to the grain of the wood.
5. Top with fresh herbs, olive oil and season with salt and pepper (and Parmesan cheese, if desired).
6. Fold edges of the wrap toward each other and secure with natural twine.
7. Place wraps away from direct flame on the grill or in the oven. Cook for 10 minutes.
8. Serve immediately and enjoy!