

Core Cooking with Mandie Shockley

Grilled Cedar Plank Turkey

Serves 2-4



INGREDIENTS

2 Cedar Planks
Turkey Breast meat
Organic Seasoning

INSTRUCTIONS

Prepare the Cedar Planks

Soak the wood in a water-filled tray for 1-2 hours. Keep the tray next to the grill in case the wood needs dipping later. Next, heat the grill to 425-450 degrees. Place the wood on the grill for 8 minutes, flip and bake for another 8 minutes.

Grill Turkey

Season each turkey breast on one side and place it on the wood in the grill. Check every few minutes to see how your breasts are cooking, that the grill does not get above 450, and that the wood does not ignite. If the wood starts to smolder or ignite, use a spatula to lift it from the grill and dip it into the water tray. When the turkey is thoroughly cooked, remove it from the grill to serve.

Enjoy!