

PLANKED POTATOES

WITH CHEDDAR AND THYME

IGNITE YOUR PASSION

SUMMARY:



SERVES:
3-4



DIFFICULTY LEVEL:
Easy



PREPARATION TIME:
45 minutes



GRILL TIME:
Approx. 30 minutes



GRILL TEMPERATURE:
400-450°F



GRILL METHOD:
Indirect

EQUIPMENT:
1 smoke plank - cedar



CORE TEMPERATURE:
-



ADDITIONAL PREPARATION:
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INGREDIENTS:

1½ pounds pre-boiled potatoes | Salt | Pepper | 3 ounces shredded cheddar cheese | 4-5 sprigs of fresh thyme
½ cup chopped fresh herbs for garnish (parsley, basil or oregano)

INSTRUCTIONS:

1. Soak the cedar plank in water for at least one hour. Make sure that it is completely submerged in water.
2. Cut the potatoes into 1/4 inch slices.
3. Rinse and chop the herbs, and wash thyme sprigs.
4. Prepare the grill for indirect heat, approximately 400-450°F, and preheat for 10-15 minutes.
5. Remove the plank from the water, wipe dry, place over indirect medium-high heat, and close the lid. After 5 to 10 minutes, when the plank begins to smoke and char, turn the plank over.
6. Carefully layer the potatoes on the plank and season with salt and pepper.
7. Cook the potatoes over indirect heat for about 30 minutes. If too much smoke is being produced, turn down the heat. Always keep an eye on the grill when you smoke using a plank. If flames develop, remove the plank immediately.
8. Remove the plank from the grill and sprinkle the herbs and cheese over the potatoes. Place thyme sprigs on top.