Wood plank cooking has been used for centuries to capture the essence of wood as a natural flavorer. Today, Sealectables® has embraced this unique cooking method and incorporated it into a tempting and delicious salmon entrée. A Pop Up timer® is inserted into each portion to ensure that you get a perfectly cooked salmon fillet every time. Sealectables® Pre-Soaked cedar cooking planks are naturally infused with rich aroma and flavor. Each is custom cut from cedar forest stands in the USA. Every package includes two individual flavor packs with just the right amount of our custom blended herbs and spices. Use one, both, or apply your own favorite blend.

...It’s entirely up to you! Sealectables® Cedar Plank Wild Sockeye Salmon is a healthy, easy to prepare entrée with chef inspired gourmet sauce and fresh lemon that cooks perfectly every time in the oven and the grill. Enjoy!

Talk to your sales representative today, or call for additional information - Chang International, Inc. (206) 283 – 9098 Kirkland, WA 98033

Cooking Instructions: (conventional oven) COOK FROM FROZEN. Preheat oven to 425 degrees F. Remove cedar plank salmon from packaging. Keep salmon on cedar plank. Season salmon with flavor pack if desired. Place salmon and cedar plank directly on oven rack or baking sheet in center of oven. If you bake on the oven’s rack place a layer of foil or a baking sheet on rack below to catch any drips. DO NOT cover heating elements with foil. Bake at 425 degrees F. for 25-35 minutes or until timer pops out. Serve immediately!

Cooking Instructions: (outdoor BBQ grill) COOK FROM FROZEN. Preheat covered grill to medium high heat 425-475 degrees F. Remove cedar plank salmon from packaging keeping salmon on cedar plank. Season salmon with flavor pack if desired. Place salmon and plank directly on grill rack, close grill cover and cook for approximately 25-35 minutes, or until timer pops out. Check occasionally. Keep a spray bottle handy in case of flare ups. Serve immediately!

Case Specifications:
UPC: 034713192059
Dimensions: 16”x10”x5.75”
Cube: 5324 CF
Gross Weight: 11 pounds
Net Weight: 9 pounds