



Cedar Planked Cheese Wedges with Grilled Grapes

1 cedar plank
1 pound red seedless grapes on stem, rinse
Olive oil as desired
0.31 oz. wedge goat brie
0.51 oz. wedge Parmigiano Reggiano
0.57 oz. wedge Aged yellow cheddar
1 (10 oz.) package herb salami
Bread sticks as desired
Assorted crackers as desired

Soak plank in cold water for 1 hour, place a heavy bowl on the board to keep it under the water. Adjust the grill heat gauge to 350 to 400 degrees.

Brush grapes lightly with olive oil; grilled under warm. Juicy, and start to blister, turning frequently. Set aside to stay warm.

Place soaked plank on preheated grill. Grill for about 5 to 7 minutes; turn plank over.

Place Parmigiano wedge on one end of plank; grill for 10 minutes; add cheddar wedge; grill for 2 minutes; add the brie cheese; continue grilling 2 to 3 minutes or until cheese is softened and starts to ooze.

Remove to indirect heat if cheese melts too quickly.

Serve warm cheeses from the plank on a serving dish with crackers, bread sticks, sliced salami, and grilled grape clusters.

Serves: 6