



Whole Sale Catalog



**WILDWOOD
GRILLING**

HANDCRAFTED IN USA

Our story

The desire to cook with wood and fire is hard-wired in our DNA. It's an instinct.

We feel the warmth of body and spirit when we join together to eat a meal prepared using these simple, ancient techniques. We have the need to gather, make delicious meals and authentic connections.

That's what Wildwood Grilling is all about.

We intentionally chose to call the Pacific Northwest home. From the beginning, we set out to build a company worthy of this stunning backdrop.

We gathered together the best people we've ever met, sourced beautiful, raw materials to meet the highest standards of safety, purity, and sustainability.

Did we invent cooking with cedar and fire? No, far from it. The native people of the Pacific Northwest beat us to it by 1,000 years or so. But retail-ready planks? We are the originals.



1. SOURCING

We start with sustainably certified raw materials. All of our products are sourced in the USA.



2. SORTING / CLEANING

Our raw material arrives with some flaws like splits and holes. We reclaim the wood by cutting around those imperfections.



3. REFINING

Every side of our grilling planks is sanded to create a smooth, splinter-free surface. This fine-tuning stage is key in creating a food safe product.



4. CUSTOMIZATION

Our unique high speed, hot-stamp branders clearly mark even the densest hardwood planks with custom artwork and detailed logos.



5. PRODUCT TESTING

Over time, our knowledge of cooking with wood, fire, and smoke has grown. Study, research, experimentation and trial-and-error have resulted in our current products.



6. CUSTOMER SERVICE

We are here to help! Call us - we're friendly, knowledgeable, and smell like cedar.

Our Process



Retail Products



CEDAR GRILLING PLANKS

The Pacific Northwest is renowned for the spicy and fragrant smoke of cedar. The aromatic and full-bodied flavor pairs wonderfully with salmon, steelhead, pork chops, chicken, soft cheeses with a rind, mushrooms, tofu and vegetables.

- 5 x 11" Retail 2-Pack
- 5 x 15" Retail 2-Pack
- 7 x 7" Retail 2-Pack
- 7 x 11" Retail 2-Pack
- 7 x 15" Retail 2-Pack

ALDER GRILLING PLANKS

Alder is another Pacific Northwest favorite with its delicate, earthy flavor and a hint of sweetness. Alder's subtle, all-purpose smokiness pairs especially well with halibut and other white fish, seafood, vegetables and fruit.

- 5 x 11" Retail 2-Pack

CHERRY GRILLING PLANKS

Cherry gives fantastic flavor with its sweet and fruity smoke. Cherry is one of the most popular choices and pairs well with poultry, turkey, Cornish game hens, peaches and vegetables.

- 5 x 11" Retail 2-Pack

HICKORY GRILLING PLANKS

Strong and bold, hickory is ideal when you want a distinctive, savory smoke. It pairs well with beef, lamb, wild game, bacon, portobello mushrooms and dark fruits.

- 5 x 11" Retail 2-Pack

MAPLE GRILLING PLANKS

The sweetest smoke of the grilling woods, maple is subtle and balanced. Pairs well with pork, pizza, soft cheeses with a rind, pineapple and vegetables.

- 5 x 11" Retail 2-Pack

RED OAK GRILLING PLANKS

Red Oak is the most versatile of the woods with a medium to full-bodied, sweet, nutty flavor. Red Oak gives a beautiful color and pairs nicely with beef, pork, lamb, wild game and fish.

- 5 x 11" Retail 2-Pack





GRILLING PLANKS SAMPLER

Flavors: Cedar, Alder, Cherry, Maple & Hickory

5 x 8" Retail 5-Pack

5 x 11" Retail 5-Pack

5 x 15" Retail 5-Pack



Food Safety

Wood-grilling products come in contact with food, so safety is important. Our grilling planks are 100% pure and clean with no pesticides, herbicides or foreign matter. Plus, we use food-safe production processes and operate our facilities to the highest sanitary standards.

CEDAR WRAPS

Wrap grilling adds a smoky flavor to your favorite food while keeping it moist and juicy. Use to infuse fish, meats and vegetables with flavor.

7.25 x 6" Retail 8-Pack

7.25 x 8" Retail 8-Pack

ALDER WRAPS

7.25 x 6" Retail 8-Pack

7.25 x 8" Retail 8-Pack

CEDAR SKEWERS

Our flat cedar skewers infuse your food with rich, smoky essence from the inside-out. The flat design prevents your kabobs from rolling or spinning when you turn them over.

12" Retail 8-Pack



Smoking Facts

Smoke is nature's original seasoning.

Cooking with smoke is distinctly uncomplicated. It only takes 3 elements - wood, fire, air. How you manage those three elements determines temperature and cook time.

Depending on region, smoking equipment can have a lot of different names - grill, barbecue, pit and the list goes on. Smokers, gas grills, charcoal grills, and kamado ovens, can all be used for smoking something seasoned with the earthy and savory notes of wood smoke.

ALDER SMOKING CHIPS

180 Cubic Inch Retail Bag

APPLE SMOKING CHIPS

180 Cubic Inch Retail Bag

CHERRY SMOKING CHIPS

180 Cubic Inch Retail Bag

HICKORY SMOKING CHIPS

180 Cubic Inch Retail Bag

MAPLE SMOKING CHIPS

180 Cubic Inch Retail Bag

MESQUITE SMOKING CHIPS

180 Cubic Inch Retail Bag

NW BLEND SMOKING CHIPS

180 Cubic Inch Retail Bag

Sustainability

We take our role as stewards of this planet very seriously so we use 100% of the wood fiber we produce. Wood by-products are used to create display units or fuel our biomass generator. In addition, our mill is located in the heart of the botanical range of many of our wood species to minimize the fossil fuel needed for transport. Part of using all of the wood fiber is turning resources unusable for planks into smoking chips.



Bulk Products

Our bulk products are unencumbered by additional packaging. Bulk products - along with being the most cost-effective option - lend themselves to being used in several capacities.

VALUE-ADDED: Our products are great for made in-store value-added items. Seafood, meat, and cheese can be merchandised directly on a grilling plank and sold out of the fresh case.

CO-PACKING: Our products have been used to create frozen, protein-plus-plank creations that are sold in retailers nation-wide. We specialize in food safe cedar planks specifically for this use.

FOOD SERVICE: Grilling planks, grilling wraps, and flat grilling skewers make great menu additions. Infuse your dishes with delicious smoky flavor and add beautiful presentation value to any meal.



Flavor Profiles

ALDER

Pacific Northwest favorite offering a delicate, earthy flavor with a hint of sweetness. Alder's subtle, all-purpose smokiness pairs especially well with halibut and other mild fish, seafood, pork and poultry.

APPLE

Apple wood produces a sweet, fruity smoke that is the strongest and most popular of the fruit woods. It pairs well with fish, poultry and pork.

CHERRY

Cherry gives fantastic flavor with its sweet and fruity smoke. Cherry is a popular choice and pairs well with poultry, turkey and Cornish game hens.

HICKORY

Strong and bold, hickory is ideal when you want a distinctive, savory smoke. Hickory pairs well with beef, lamb and wild game.

MAPLE

Maple is the sweetest smoke of the grilling woods. It is subtle, balanced and shares a special alchemy with pork and ham.

MESQUITE

If you want to make a statement, use Mesquite. It burns hot, fast and is the boldest smoke out there. Mesquite works best with beef and is the wood of choice for the Texas-style brisket barbeque.

NW BLEND

The best of all worlds and a perfect blend that will light up your taste buds. Maple provides the sweet notes, cherry compliments the maple and the alder rounds it all out with a mild smokiness.



Private Labeling

Private labeling is what we do best.

Our high-speed branders can burn detailed art, graphics, and logos directly on to the face of our grilling planks.

As the manufacturer, private labeling is fast and cost-effective. The set-up process is a one-time charge of \$150. Formatting and proof approval take 2-3 weeks from the time we receive your artwork to when the branding plate is cast.

To get the ball rolling on private labeling, send your logo, name or message to us via e-mail to order@wildwoodgrilling.com



Recipe: Cedar Planked Cherry Tomatoes

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

5 x 11" Cedar Plank
2 pints Cherry Tomatoes
1 clove Garlic, peeled and thinly sliced
3 Tbs. Fresh Herbs, chopped (we like thyme, chives and basil)
2 Tbs. Olive Oil
2 Tbs. Balsamic Vinegar
Salt & Pepper
Toasted Baguette
Herbed Ricotta

1. Soak Cedar Plank in water for 1 hour, keeping it immersed.
2. Preheat grill to 400°F.
3. Toss tomatoes with remaining ingredients.
4. Place wet plank on grill, close lid and heat for 5 minutes. The plank will start to cup.
5. Flip plank over and carefully add tomatoes.
6. Close lid and grill for 15 minutes.
7. Keep a spray bottle of water handy for flare-ups.
8. Serve with toasted bread and herbed ricotta cheese.
9. Enjoy!



Ordering

So, you're ready to place an order - great!
We can help you with that.

First things first - how many do you need?

We can (and will) sell you any amount you need from just one item to an entire boat load. We have a mill after all and you are buying directly from the producer, so we can tailor an order to fit your needs.

Need just a couple?

Go to wildwoodgrilling.com and place your order via our online store.

Need more than just a couple?

You'll want to talk to someone in our sales department.

208.265.4480

877.350.5007

For pricing, questions, and answers, contact us at order@wildwoodgrilling.com

get inspired

For more planking, wrapping and grilling inspiration, follow us on social media or go to our website.





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WILDWOOD GRILLING

HANDCRAFTED IN USA

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