

Wrap It! ... Grill It!

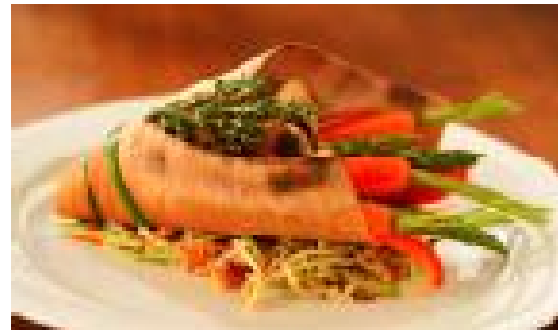
Easy Preparation – Attractive Presentation
with Canadian Gourmet Grilling Wraps



Bake or grill fish, seafood, meats, poultry, vegetables, fruit, cheese...

- Enhance your menu
- Less tending, no turning
- Perfect results every time
- Incredible flavor
- Food remains perfectly moist
- HACCP and SFI certified*

WRAP PREPARATION: Soak wrap in water or flavor enhancing liquid like broth, wine etc. for 10 min. or more. Place food in center and fold sides up. Tie with string or scallion, or simply place seam side down. Bake or grill at 400°F. On the grill: Place directly on grill grates for 5 to 6 min. In the oven: Place in baking pan for 8 to 10 min. Serve wrapped and allow your guest to untie the parcel.



**)HACCP: Hazardous and Critical Control Point Program*

) Produced from lands certified under the **Sustainable Forestry Initiative (SFI) to combine the perpetual growing and harvesting of trees with the long term protection of wildlife, plants, soils, and water quality.*

- ✓ Superior Quality
- ✓ Natural, untreated wood
- ✓ from Nova Scotia and British Columbia, Canada

Item	Description	Size Ea.	Case	List
0315	CEDAR Wraps	7 x 6 x .04"	400	\$299
0316	SUGAR MAPLE Wraps	7 x 6 x .04"	400	\$599