

Smoking Meat - Detailed Log

Date: _____

Comments before Smoking:

Meat Type:

Brand/Store:

Weight:

Price/lb.:

- Fresh
 Frozen

Preparation Procedures & Methods:

Marinade/Rub:

Baste/Glaze/Mop:

Smoke Cooking Procedures & Methods:

Target Smoker Temp:

Target Internal Meat Temp:

Fuel Type/Brand/Qty Used:

Smoke Wood/Type/Qty Used:

Chunks Splits **or** Chips Dry Soaked

Temperature, Wind, Barometric Pressure, Humidity, Precipitation, etc.:

WEATHER

Smoking Meat - Results

Date: _____

Exterior Appearance:

Smoke Ring Penetration:

Tenderness:

Moist/Dry:

Flavor/Aroma:

Other Comments:

Important Notes for Next Smoke Session: