

Smoker Cooking Log and Results

Recipe Name	Date(s)

Type of Meat / Poultry / Fish / Other	Style of Cut

Weight	Price per Pound

Preparation Method Used

Seasonings / Rub Used	Marinade / Brine Used

Post-Seasoning Rest Time	Marinating / Brining Time

Smoking Method Used	Weather - Temperature / Wind

Smoker Temperature	Smoking Time	Final Internal Temperature

Smoke Wood Used / Quantity Used	Fuel Used - Type / Brand / Quantity

Comments about Preparation, Seasoning, Smoking, etc.

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Exterior Appearance of Finished Food

Smoke Ring? Depth of Penetration

Aroma of Food

Taste / Flavor of Food (Intensity of seasoning, saltiness, overall flavor, etc.)

Tenderness / Toughness of Food

Moistness / Dryness of Food

Other Comments

Recipe / Procedure Changes for Next Time

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