

Smoker Log

Meat Type

Date

Cook #

USDA Grade

Fresh

Frozen

Brand/Store

Total LB

Price/LB

Preparation
Procedure

Marinade/
Rub

Baste/Mop/
Glaze/Sauce

Cooking
Procedure

Pit Set Point
Temp

Target Internal Temp

Pit Pellet Type

Smoke Daddy
External Gen Wood
Type/ Fan Speed

Total Cook Time

Wet

Dry

Comments
Before
Cooking

Weather
Conditions

[illegible]

Results

Date

Exterior
Appearance

Smoke
Ring
Penetration

Tenderness

Moist/Dry

Flavor/
Aroma

Comments

Notes for
Next Time