MEATHEAD'S COOKINGLOG

Date **Cooker**

Raw product (source, exp. date, price, weight, fresh/frozen)

Preparation (injection, brine, rub, mop, sauce)

Time	Cooker Target Temp	Cooker Actual Temp	Meat Temp	Ambient Temp, Weather	Action taken: Vents, wood, fuel, water, mop, turn, etc.

Finishing and serving (seasoning, sauce, accompaniments)

Finished product (aroma, bark, color, smokering, texture, tenderness, moistness, smokiness, flavor)

Next time: