MEATHEAD'S COOKINGLOG

Date **Cooker**

Notes (meat source, expiration date, price, weight, fresh/frozen, injection, brine, rub, mop)

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: