

HARK GAS SMOKER COOKING LOG



RECIPE NAME: _____

DATE: _____

Meat Type _____

Purchased From _____

Weight _____

Price/Kg _____

Fresh / Frozen

Defrost Start Time _____

Defrost End Time _____

PREPARATION INFORMATION

Marinade / Brine Details _____

Start time _____

End time _____

Baste / Glaze Details _____

Rub, Mop/Sauce Details _____

Other Comments _____

COOKING PROCEDURE

Target Internal Temp _____

Start Smoker Temp _____

Start Meat Internal Temp _____

Fuel Type _____

Qty Used _____

Wood Used _____

Soaked or Dry _____

Other Comments _____

WEATHER

Temperature _____

Conditions _____

COOKING LOG



DATE: _____

TIME	SMOKER TEMP	MEAT TEMP	ACTION	COMMENT