

# HARK OFFSET 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 Meat Internal Temp   
Start Smoker Temp  Qty Used   
Fuel Type  Soaked or Dry   
Wood Used   
Other Comments

## WEATHER

Temperature   
Conditions

