

## BBQ Cook Log

Event \_\_\_\_\_

Date(s): \_\_\_\_\_

Meat Type		Brand/Style/Cut		Fresh _____
Weight		Price / lb		Frozen _____
Pit		Pit Location		# of Pieces <span style="border: 1px solid black; display: inline-block; width: 20px; height: 20px; vertical-align: middle;"></span>

Preparation \_\_\_\_\_

Procedure \_\_\_\_\_

Used \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Rubs _____	Mops _____
Seasonings _____	Glazes _____
Marinades _____	Sauces _____

Post Prep Rest Time <span style="border: 1px solid black; display: inline-block; width: 150px; height: 25px; vertical-align: middle;"></span>	Marinade/Brine Time <span style="border: 1px solid black; display: inline-block; width: 150px; height: 25px; vertical-align: middle;"></span>
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Cooking \_\_\_\_\_

Procedure \_\_\_\_\_

Used \_\_\_\_\_

Target Cooker Temp		Actual Temp		Smoking Time		Final Internal Meat Temp	
Time in		Time out		Total Time			
Fuel Type/Brand Qty Used				Smoke Wood Qty Used			
						Dry _____	Soaked _____

Comments \_\_\_\_\_

Before \_\_\_\_\_

Cooking \_\_\_\_\_

Weather Conditions \_\_\_\_\_