

# TEXAS PRO-PIT 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

