

Traeger Smoking Log

Date	Meat Type	Weight	Price / lb.	Brand / Store
	Fresh <input type="checkbox"/> Frozen <input type="checkbox"/>			

Preparation
Procedure
Used

Marinade /
Rub

Baste / Glaze
Mop / Sauce

Cooking
Procedure
Used

Target
Cooker Temp'

Target Internal
Meat Temp'

Fuel Type / Brand
Qty. Used

Smoke Wood
Qty. Used

Dry
 Soaked

Comments
Before
Cooking

Weather,
Wind,
Temp'

Traeger Smoking Log

Date: _____

Traeger Used: _____

**Exterior
Appearance**

**Smoke
Ring
Penetration**

Tenderness

Moist / Dry

**Flavour
&
Aroma**

Comments

**Notes
For
Next Time**