	MEAT LOG						
Date	Food	Preparation	Weight	Smoke Time	Temp	Wood	Notes
9/15/18	Pork Picnic	Spray skin with oil season meat not skin cover the collar with a towel Spray meat with the following spray every 15 mins for the first 1 1/2 hrs 1 C. Apple 1 C. Pineapple 1 C. Red Wine vinegar	9.5 lbs	4.5 hrs + 4.5 (wrapped)	250	Hickory Apple	Smoked 4-5 hrs; 170 temp, wrap in aluminum foil and remove towel; spray with oil. 198 temp after another 3-4 hrs, Additional Glaze for final presentation: Remove foil; 1 C. BBQ sauce 1/4 C. Apple Juice 1/4 C. Molasses 15-20 mins Take out Pull out bone
9/13/16	POLK FICHIC	T.C. Red Wille Villegal	9.5 105	4.5 (Wrappeu)	230	Hickery	Full out bolle
9/23/18	(2) Whole Chickens	Brined overnight;	4.2 lbs ea.	4.5 hrs	225-250	,	need higher cooking temp next time
						Hickery	3
	Baked Potato	olive oil and salt	6 potatoes	3 hrs	250	Apple	less smoke
	Pork Shoulder	Same prep as the Pork Picnic above	11.5 lbs	4.5 hrs + 4.5 (wrapped)	250-275	Hickery Apple	
	Salmon (Norwegian)	Dry brined overnight; 2 cups dark brown sugar, 1/2 c. kosher salt, 1 Tbs pepper. Rinse with cold water, pat dry and place on a wire rack at room temp for 4 hrs. Salmon will tacky to the touch	3.5 lbs	1 hr 45 mins	175	Apple	Slower cooking helps keep albumin from forming
	Salmon (Farm Raised)	Dry brined overnight	2 lbs	1.5 hrs	175-200	Apple	
	Pork Picnic	Same prep as the Pork Picnic above	6 lbs	4.5 hrs + 2.5 (wrapped)	250-275	Apple	
	Salmon (Norwegian)	Dry brined overnight	3 lbs	1 hr 45 mins	175	Apple	
	Salmon	Dry brined overnight	3 lbs	1 hr 30 mins	200-225	Apple	
	Turkey Breast	Bone-in coated with spices - sprayed with apple cider every 30 mins	7 lbs	2 hrs 45 mins	275	Apple	