

Cooker Log

Date 3/15/10

Time	Temperatures			Bott Vents % Open			Meat			Added			Comment	
	Cooker	Top	Bott	Meat	Air	#1	#2	#3	Turn?	Baste?	Fuel?	Wood?		H2O?
3:30	-	-	-	-	-	100	100	100			Y	Y	Y	Meat on!!
4:00	198	#9												
4:45	205													
5:20	224													
5:45	167								X					-pics - bone stick beer
6:00	275					75	75	75						
6:15	273					50	50	50						
7:00	276													
7:30	282													Done

Results

Date 3-15-10

Exterior Appearance

Really dark, almost black
Shiners had meat pulled way back on the bone. The slabs on the bottom rack looked best.

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Smoke Ring Penetration

OK

Tenderness

Good. But membrane still tough.

Moist/Dry

Good, except for shiners. Top slabs a bit overcooked?

Flavor/Aroma

Rich, like eating prime ribs.

Comments

Run at 225-250°F instead of 275°F

Notes for Next Time