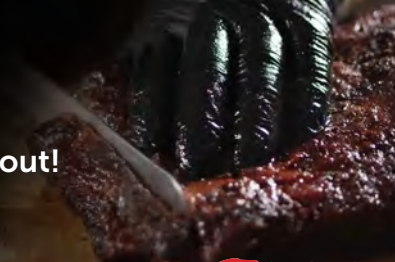
SAMBA

GRILLING LIKE A PRO

Run Sheet

Use | Improve | Stand out!



Meat Type / Cut	Temperature	Tasks	Time	Notes
	Cooking Temperature : °	example A	5 : 00 am - :	Use Snake method 24 briquettes in Snake & 12 started Chimney starter.
	Cooked Temperature : °	☐	: - :	
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Tasks

A Ignite Fuel

BBQ Fuel / Firelighters
Chimney Starter / Matches

B Prep Meat

Trim
Rubs

C Load Food On

Tongs
Mitts / Gloves

D Attach Temperature Probe

Thermometer

E Spritz (If applicable)

Apple Cider Vinegar / Juice
Spray Bottle

F Wrap

Foil
Butchers Paper

G Rest the Meat

Chopping Board
Meat Cover

H Cut / Pull Meat

Knife
Claws

I Serve

Platter
Fresh Herbs