TM BBQ CLUB

Sample Scoresheet

RESTAURANT: **CITY:**   **OVERALL RATING:**

Rank each characteristic from 1 to 5: **1** Poor   **2** Average   **3** Good   **4** Great   **5** Superlative

The Meat

BRISKET (always request the sauce on side)
___ **Flavor**
___ **Texture & moistness**
___ **Crust quality**
___ **Fat** (rendered and juicy or undercooked and chewy?)

___ **TOTAL**

PORK RIBS
___ **Flavor** (note if heavy glaze)
___ **Texture** (bite test)
___ **Crust quality**
___ **Fat** (rendered and juicy or undercooked and chewy?)

___ **TOTAL**

SAUSAGE (what's in it—pork, beef, other?)
___ **Flavor**
___ **Casing** (snappy or chewy?)
___ **Texture** (crumbly & coarse, "bologna"?)
___ **Mealy** (too much filler?)

___ **TOTAL**

POULTRY (always request sauce on side)

___ **Flavor**
___ **Moistness** (juicy or dry?)
___ **Skin Quality** (crispy or chewy?)
___ **Size** (nice size or skimpy?)

___ **TOTAL**

SPECIALTY:

SMOKED BOUDIN:

OTHER MEAT:

The Heat

TYPE OF SMOKER (circle all that apply)
**Direct-heat pit   All-wood offset   All-wood rotisserie
Gas-assisted rotisserie   Electric smoker**

KIND OF WOOD USED (ask)

The Eats

SAUCE (color, taste, thickness. Mention if there are several)

SIDE DISHES (especially surprises!)

DESSERTS (especially surprises!)

The Deets

SERVICE
___ **counter order** ___ **cafeteria line** ___ **table service**

ATMOSPHERE (customers, decor or lack thereof, number of tables, picnic or regular tables, tidy or scruffy, type of music, butcher paper or plates?)