

Beef/Pork Ribs, Beans & Brisket Cook-off Registration & Guideline April 27, 2019

_____ Contestant Number
_____ \$175.00 for all cook-offs Entry Fee Paid
_____ \$75.00 for each cook-off Entry Fee Paid
Name: _____
Contestant or Team Name: _____
Address: _____
City and Zip: _____
Phone Number: _____
Additional Team Members (If applicable, maximum 3 additional members):

Prizes:

Beef & Pork Rib Cook-off

1st place: \$125, Trophy, & koozies,
Git-R-Done Grillen Set

2nd place: \$50, Trophy & 4 Shirts

3rd Place: 4 Shirts

Brisket & Bean Cook-off

1st place: \$125, Trophy, & koozies,
Git-R-Done Grillen Set

2nd place: \$50, Trophy & 4 Shirts

3rd Place: 4 Shirts

You many enter as a single or as a team or four-member team.

1. All Cooking Teams consist of one or four-man team and each will receive an event bracelet. Any other guest must pay.
2. Teams will provide the ribs. Each team will provide their cooking device, and all equipment necessary for cooking, workable, chairs, tent or canopy. All seasoning and cooking of meat is done within the confines of the team's designed cooking space. All meat must start out raw and uncooked.
3. Please follow all food and health safety guidelines in the handling, storing and cooking of meat.
4. Each contestant must submit at least 12 separate portions of meat in the provided container. One portion may consist of one rib bone. The 12 portions that are turned in must be cut into individual portions. (For example, not just one hunk of ribs with 12 bones in it.)
5. Entries are scored in areas of APPEARANCE, TENDERNESS, TEXTURE, and TASTE. The scoring system is from 40 (best) to 2 (worst). Some categories are double weighted: 80 (best) to 4 (worst). A score of 1 is a disqualification and must be approved by the head judge. This gives a total score from all judges of between 16 and 320 points. Scoring based on total points earned, not an average. If there is a tie, the lowest score is dropped to determine a winner. If still tied the highest score in the taste category determines the winner.
6. No side sauce containers are permitted in the meat containers. Remember, this is a rib contest not a sauce contest so don't apply your sauce so thick that you can't taste the meat. Too much sauce can affect the overall score.
7. Ruling of the head judge on all matters in final. No contestants are allowed in the judging area during judging.

Set up & Prep Time: You may start cooking at 6:00 a.m.

- Judging is at/about 6:00 pm
- There will be a minimum of four judges and no more than 5 judges.
- Winners will be announced, and prizes awarded on stage at 9:30 pm
- For more information, please contact me 956-948-5226 or 956-489-8097



