

Fire and Ice Barbecue Cook-off

General Cooking Rules

All cooking categories must be prepared from scratch and cooked on site with the exception of the dessert category, which can be prepared at home. Scratch is defined as starting with raw meat and uncooked beans. No precooked items will be allowed to be entered for judging and may be subject to disqualification. **Just to make sure the judging is as fair as possible, all entries must be turned in between 8 minutes BEFORE and AFTER the hour specified. Late or early items will not be accepted.**

The judging area will be open to everyone for viewing from a short distance. We encourage you to observe the judging process, however spectators and participants may not speak to the judges. Absolutely NO identifying marks or branding are allowed on any entries. Any entry with a mark that identifies the team will be disqualified.

All Entries will be judged on SIGHT, TENDERNESS, SMELL and TASTE. We will be using the "point" method of judging (it's the way chefs are judged in culinary competitions). This "point" method will make sure that EVERY entry that scores in the superior range will win a ribbon. Trophies will be awarded to the highest three point winners in each category. In other words...if six briskets score in the superior range, the top three will win trophies and the next three will win ribbons. All superior scores will be awarded.

Points will be awarded on each criteria at a maximum of 10 points per item. The maximum total of points being 40... ten for each criteria.

Our own unique ribbon awards will be given for each superior score of 36 - 40 points.

Ribbon awards will be awarded for all superior score entries...regardless of the number of entries in any one category. The top three scores will receive trophies in each category. There will also be a trophy for "Grand Champion" , awarded to the overall point winner!! A \$500.00 cash prize and the coveted yellow bandanas will also be awarded to the top point winner

TATER SALAD

- A) Tater Salad must be made from scratch with raw, uncooked potatoes.
- B) Tater Salad must be made on site.

C) Tater Salad will consist of any type of potatoes with any garnishes, dressings and seasonings that you choose.

D) Protein (meat) may be added to salad, but must not account for more than 15% of the product.

E) Tater Salad may be hot or cold.

F) Tater Salad may be garnished and decorated as you desire.

G) Judging Method will be completely blind. Styrofoam containers with lids will be used to turn in all entries. Two tickets with matching numbers will be supplied with each container. One ticket should remain attached to the container, the other ticket you will keep for the awards ceremony. There will be no other means of matching your entry with your team. At the end of the awards, the final results will be posted behind the bathrooms.

F) Your entry will consist of one container for judging.

OPEN CATEGORY

a. The entry can be any MEAT other than current entry items (brisket, ribs, etc.), cooked by any method. ...any style.

Judging method will be completely blind. Styrofoam containers will be used to turn in all entries. Two tickets with matching numbers will be supplied with each container. One ticket should remain attached to the container, the other ticket you will keep for the awards ceremony. There will be no other means of matching your entry with your team. At the end of the awards, the final results by ticket number will be posted behind the bathrooms.

Your entry will consist of ten samples. Two (2) for show and eight (8) for judging. The use of packaging, sauces and garnishes are permitted to enhance the sight, smell and taste of your entry. Be prepared to turn in additional amounts of meat if the need arises.

PULLED PORK

A) Entry will consist of 1/2 lb. of smoked, shredded pork butt or shoulder.

B) Pork Butt may not be pre-seasoned, marinated or pre-cooked prior to the cook's meeting.

C) Sauce is optional. If used, it shall be applied to the meat and not pooled or puddled in the container.

D) Judging Method will be completely blind. Styrofoam containers with lids will be used to turn in all entries. Two tickets with matching numbers will be supplied with each container. One ticket should remain attached to the container, the other ticket you will keep for the awards ceremony. There will be no other means of matching your entry with your team. At the end of the awards, the final results will be posted behind the bathrooms.

RIB CATEGORY

Entry will consist of pork ribs.

Sauces/seasonings may be used during the cooking process.

Judging method will be completely blind. Styrofoam containers will be used to turn in all entries. Two tickets with matching numbers will be supplied with each container. One ticket should remain attached to the container, the other ticket you will keep for the awards ceremony. There will be no other means of matching your entry with your team. At the end of the awards, the final results by ticket number will be posted behind the bathrooms.

Your entry will consist of ten samples. Two (2) pieces for show and eight (8) pieces for judging. No sauces or garnishes can be applied for entry presentation or judging. No wrap of any kind (foil, plastic, paper, etc.) will be allowed. Be prepared to turn in additional amounts of meat if the need arises.

BRISKET CATEGORY

No pre-seasoning, pre-marinating or pre-cooking of meats will be allowed until it has been inspected, approved and tagged by a member of the BBQ Cook-off Committee.

Sauces/seasonings may be used during the cooking process.

Judging method will be completely blind. Styrofoam containers will be used to turn in all entries. Two tickets with matching numbers will be supplied with each container. One ticket should remain attached to the container, the other ticket you will keep for the awards ceremony. There will be no other means of matching your entry with your team. At the end of the awards, the final results by ticket number will be posted behind the bathrooms.

Your entry will consist of ten samples. Two for show and eight for judging. No sauces or garnishes can be applied for entry presentation or judging. Only foil provided may be used to wrap your entry. Be prepared to turn in additional amounts of meat if the need arises.

DESSERT CATEGORY

Your entries in this category **MUST** be made from scratch. We will not be providing a container for your entry...we don't know if it will be a cake, pie, cookies...whatever!! Please turn in your item on an appropriate plate or container and cover with clear plastic wrap if possible. If your container is not disposable, it can be picked up just after the judging in the judging area. **PLEASE** don't use a valuable plate. Since you can't put your name on your display piece, we can't be sure the proper person is picking it up!!

Judging method will be completely blind. Styrofoam containers will be used to turn in all entries. Two tickets with matching numbers will be supplied with each container. One ticket should remain attached to the container, the other ticket you will keep for the awards ceremony. There will be no other means of matching your entry with your team. At the end of the awards, the final results by ticket number will be posted behind the bathrooms.

c. Your entry will be judged on overall appearance, taste, texture and aroma.

Fire and Ice Barbeque
Cook-off