2022 COOK-OFF RULES

Don't forget this is to support our ladies who have and are fighting Breast Cancer, so let's have fun!

- Each team is responsible for the maintenance and cleanup of its cooking space
- The head cook will be responsible for the conduct and behavior of team members and guests. Poor conduct, as determined by committee members, could result in disqualification
- Fire department, health department and city officials are considered committee members and have the authority to disqualify any team as needed
- No water or electricity will be provided for teams
- Liability waiver must be signed by each participant at or before check-in
- We will attempt to provide a cook space that will be selected at the Chief Cooks meeting; selection will be in order of sign up
- 6 (2 day pass) wrist bands per entry team will be issued with registration packet
- Up to six (6) extra wrist bands can be purchased only at Chief cooks meeting for $15 each; no discounted wristband sales after chief cook meeting closes.
- All entries must be prepared in as sanitary of a manner as possible
- Each team needs to cook on a separate fire source with the following exception: Trailers that have multiple grills or large grills that are totally divided are allowed as long as each cooker has their own fire source.
- Any fire must be wood or charcoal. No gas or electric heat source will be allowed to be used for the turn-in cooking process (including pellet grills/sous vide). Gas and/or electric will be allowed to start the fire only.
- Fires are to be built in pits or starter pits and must stay contained, no open fires
- **Each team needs a fire extinguisher**
- The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria.
- **Any entry turned in 1 second after the scheduled turn-in time will be disqualified**
- No identifiable markings shall be on or in the turn-in container.
- Only Judges, Contest Reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during judging process.
- Each team will supply one judge (CANNOT be head cook/assistant head cook) to be called upon, if needed
- This is a non-sanctioned cooking contest; and it is intended there be no further distinctions regarding entry classifications
- The decision(s) of the host contest committee, head judge, and judges are final. No conversation with judges during judging.
- Showmanship and cooking are separate entities and will be judged as such.
- Quiet time…11 pm Friday and Saturday no loud music; community acceptable noise level only
- Trash cans will be placed around property and dumpster is on property

MARGARITA (JACKPOT):

- Turn-in time Friday, October 21st; 6:00 pm
- Cups and alcohol (tequila) will be provided at check-in
- Teams are REQUIRED to use sponsored tequila only
- You may not mark your containers in any way
- Please prepare enough for 10 judges
- "On the Rocks" only in presentation glass. Ice may be used in preparation
- You may use pre-mixes or any ingredients you wish, but your alcohol must be tequila
- Salt or Sugar is allowed on rim but not required
- Fire is absolutely not allowed as a special effect on turn-in
- Your Margarita is YOUR Margarita, so get creative!
- Unlimited entries are allowed, with extra $25 fee per entry

- Judging will be for:
    - Taste
        - Flavor
        - Texture
        - Salt Balance
        - Aftertaste

Margarita entry turn-in will consists of:

- (10) plastic 8oz cups (provided) approximately 5oz full @ minimum; no ice
- (1) 15 x 10 inch white plastic tray (provided; to be reused for Bloody Mary turn-in as well).

STEAK (JACKPOT):

- Turn-in time Friday, October 21st; 8:00 pm
- Turn-in amount: one (1) whole Rib-eye steak
- Cook teams may cook on Charcoal Grills or Wood Grills
- The Cook-off organizer/sponsor will provide all the 1" rib-eye steaks
- Teams are to provide ice chests for steak storage
- NO other rib-eye steak is to be present at the cook site other than the rib-eyes given to you. If any other rib-eye steaks are found in your cook site, your team will be disqualified
- Steak selection will be in the order you sign up for the event. You will be given a 30 second period to pick their steaks or two will be chosen for team
- Steaks may not be removed from your cooking area except to turn in your entry. Any violation of this will result in immediate team disqualification from the competition
- Steaks should be cooked Medium (warm pink center)
- Steaks may be lightly trimmed before, but not after, cooking
- This event will be judged by a panel of judges and will be in a "blind judging" format
- Steaks may not be marked in any way with the exception of grill marks. No garnish is allowed
- Competition steaks must be submitted in the provided boxes
- Steaks must be turned in whole and uncut
- The foil sheet provided must stay in the box under the steak
- Taste is the first tie breaker and doneness is the second tie breaker
- Steaks will be judged with regard to:
    - Appearance
    - Texture
    - Taste
    - Doneness
    - Overall Impression.

BLOODY MARY (JACKPOT):

- Turn-in time Saturday, October 22nd; 10:00 am
- Cups and alcohol (vodka) will be provided at check -in
- All participants must prepare Bloody Mary's onsite, in the competition area
- You MAY NOT pre-mix the drinks. They need to be fully constructed during the competition. However, your garnishments can be pre-made and brought to competition
- Participants will need to provide all materials to make your drink
- Teams are required to use sponsored tequila only
- The entry Bloody Mary does not need to contain alcohol. Virgin Mary's are permitted
- Any garnish or combination of garnishes may be used in the show cup or on the tray
- Plastic sampling cups may not be garnished
- Please prepare enough for 10 judges The 10 sampling cups will be consumed and should be prepared accordingly
- Bloody Mary entries should not be branded or marked in any way
- The presentation glass will **not** be consumed or judged for taste; presentation only; no alcohol necessary
- Do not add ice to your Bloody Mary that you set up for judging
- It is completely up to you to create an amazing drink
  We're looking for individuals to be creative, artistic, and make delicious drinks, all at the same time!
- Unlimited entries are allowed, with extra $25 fee per entry
- Bloody Mary's will be judged on the following categories:

  a. Presentation (entire tray)
    - Garnishes
    - Color
    - Overall Appearance

  b. Taste (sampling cups only) which includes the following:
    - Taste
    - Spice
    - Color
    - Texture

- Bloody Mary entry turn-in will consists of:

  - (1) "show cup" mason jar turn-in container (provided)
  - (10) plastic 8oz cups (provided) approximately 5oz full
  - (1) 15 x 10 inch white plastic tray (provided).

MYSTERY MEAT (JACKPOT):

- Turn-in time Saturday, October 22st; 11:00 am
- All entries will be judged on scale of 1 - 10 for judging criteria of:
    - Appearance
    - Taste
    - Texture

CHICKEN / RIBS / BRISKET DIVISIONS

- Meat must be raw and thawed prior to start of cook-off, the team is responsible for bringing all meat, cooking materials, etc
- The contest committee will inspect up to two briskets, three slabs of ribs and two whole chickens per entry
- Once the meat has been inspected and approved, they must not leave the contest area
- No pre-seasoning or pre-cooking of meat is allowed until it has been inspected and approved for cook-off use. Any meat found not in compliance with this rule will be disqualified
- No unprocessed meat
- Chicken must be cooked/turned-in with skin on. Skin texture will be judged.
- No sauces or garnishes will be allowed in the judging container.
- Sauces may be used during the cooking process but cannot be applied for entry presentation or judging (No pooling of liquids).
- Meat shall be presented to the judging area in a turn-in container provided at check-in.
- No burnt ends to be presented with brisket turn-in
- A single sheet of aluminum foil will be supplied and must be turned in underneath each entry in a turn-in container.
- All entries will be judged on scale of 1 - 10 for judging criteria of:
    - Appearance
    - Aroma
    - Tenderness
    - Taste
    - Texture

SHOWMANSHIP:

- Judges will announce their presence to each team entering the contest and will expect entertainment to begin promptly.
- Judging will be based on the following:
    - team continuity
    - originality
    - theme
    - friendliest Cook-Off spirit

TURN IN AMOUNTS

Margarita:	(10) plastic 8oz cups on (1) 15 x 10 inch white plastic tray
Rib Eye Steak:	one (1) whole steak in provided container
Bloody Mary:	(10) plastic 8oz cups on (1) 15 x 10 inch white plastic tray w/presentation jar
Mystery Meat:	*********?
Chicken:	one (1/2) half of chicken in the provided container. Chicken will be spatchcocked (butterflied) but must remain in 1 piece during the cooking process.
Pork Spare Ribs:	seven (7) individual cut bone-in ribs in provided container (No Baby Back Ribs)
Brisket:	seven (7) full slices approximately 1/4" to 3/8" thick

IMPORTANT TIMES

Wednesday, October 19th

6:00 pm	Chief Cook's meeting at Dickinson VFW. Each team must be represented. Will cover rules, staging, Finalize entries and issue wristbands.

Friday, October 21st

12:30 pm	Entry allowed to start setting up
1:00 pm	Check-in begins / Turn-in containers issued
6:00 pm	Margarita turn-in
7:00 pm	Steak turn-in

** Stop serving alcohol to public 10:00 pm**
Quiet time after 11:00 pm

Saturday, October 22nd

10:00 am	Bloody Mary turn in
11:00 am	Mystery turn in
12:00 pm	Chicken turn in
2:00 pm	Ribs turn in
4:00 pm	Brisket turn in
6:00 pm	Awards Ceremony

** Stop serving alcohol to public 10:00 pm**
Quiet time after 11:00 pm

Sunday, October 23nd

12:00 pm	Area cleaned up and team moved out deadline

MORE INFORMATION:
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