

Southeast District 9 4-H BBQ Cook-Off

Date:

April 29-30, 2016

Location:

Lone Star College – Montgomery Campus
3200 College Park Drive
Conroe, TX 77384-4500

Age Divisions:

- Junior – Youth ages 8 (& in the 3rd grade) -13 years of age as of August 31, 2015
- Senior – Youth ages 14 - 18 as of August 31, 2015
- Open – Adults or Adult/Youth combinations

Categories:

- Brisket – 8 slices
- Spare Ribs – 8 spare ribs
- ½ Chicken – Fully jointed chicken half
- Pinto Beans – 1 pint of cooked beans (no canned beans may be used)
- Burger Bonanza – 2 “dressed” ½ pound burgers cut in half with tooth pick holding halves together

General Rules:

- No pre-seasoning, precooking, or marinating allowed before inspection of meat.
- All meat entries must pass one of two available raw meat inspections.
- Only one container of each category entered will be judged per team.
- Chicken and burger entries must have an internal temperature of at least 165°F (+/- 3°) when submitted for judging.
- Contestants must supply all needed equipment and supplies.
- Fires for contest meat (except burgers) must be of wood or wood substances.
- Each team will be responsible for clean-up of assigned space.
- Contest committee reserves the right to make additional changes as situations warrant. Decisions of committee & judges will be final.
- No pets or animals will be allowed into the area under any circumstance.
- Electricity and water **will not** be provided.
- Each team will be allocated a 20' x 40' space. Double space available if requested.
- Chief cooks meeting 7:00 pm, Friday, April 29th.
- Team packets and beans will be available at check-in.
- All equipment, vehicles, and belongings must be removed by midnight, Saturday, April 30th.
- The chief cook will be responsible for the conduct of his/her team and guests.
- District 9 4-H will not be liable for theft, damage, or accidents.
- Participants must cook in the designated cook off area only.

Additional Burger Bonanza Rules:

- Contestants may utilize **any source of protein** provided it isn't mixed or seasoned prior to inspection.
- Items submitted for judging may be cooked using heat/fire from wood or wood substances or gas.
- Participants are responsible for supplying all equipment and supplies needed for cooking the best burger. If not possible, supplies provided for first 15 registered.
- Ingredients can be premeasured before arriving at the cook off.

Youth Rules: Junior and Senior

- Team will consist of 3 or more persons
- Younger youth may compete in older age divisions ie, Juniors may compete on a Senior Team
- Judging Criteria...Judging will be based on aroma, appearance, texture, and taste of entry

Entry:

- \$20 per brisket, rib and chicken entry, \$5 per burger entry per team
- Enough meat and beans to serve the county delegation in attendance at Big Time in D9 (coordinate with other county BBQ cook-off teams)

Awards:

1st through 3rd – Brisket, Spare Ribs, ½ Chicken, Pinto Beans and Burger in each age division

\$100... Best Adult BBQ

\$100... Best Junior BBQ

\$100... Best Senior BBQ

\$200... Best Youth Burger

Schedule:

Friday April 29, 2016

2-9pm - Check-in and set-up

7pm - First Meat Inspection & Chief cooks meeting

Saturday, April 30, 2016

7-10am - Check-in and set-up

8am - Final meat inspection (need only pass one of two inspections)

1pm - Judging begins (see judging schedule...subject to adjustment based on # of teams)

Judging Schedule (turn in times):

1:00 pm – Beans

2:00 pm – Burgers (*Utilize Celebrity Judges)

2:30 pm – ½ Chicken

3:00 pm – Spare Ribs

3:30 pm – Brisket

Awards to follow as soon as possible