

Ancillary Rules for 2019 Interstate BBQ Festival

WINGS, BURGER, DESSERT

- One entry per team - \$50 (Team supplies own ingredients)
- Entries must be prepared on site and any form of cooking is permitted. Each ENTRY must contain at least 6 portions
- No garnish is required
- You are not required to turn entry in the standard Styrofoam containers; however, we are not responsible for returning containers to teams. The number from your Styrofoam box must be placed on your entry and it cannot be larger than can be carried by one person
- Scoring: The standard KCBS weighted scoring system will be used for Appearance, Taste/Flavor and Texture/Tenderness: Appearance: .5600 (14.00% of total score) Taste: 2.2972 (57.43% of total score) Tenderness/Texture: 1.1428 (28.57% of total score)
- 1st Place prize in each category receives \$500 (or \$50 X # of entries) and trophy
- Turn ins are all at Competition HQ at the times on the official schedule:

6:20pm: BURGERS

6:40pm: WINGS

7:20pm: DESSERTS

CATEGORY SPECIFIC NOTES:

MEAT: Prior to cooking, meat must be maintained at 40° F or less. After cooking, all meat: must be held at 140° or above OR cooked meat shall be cooled as follows: Within 2 hours from 140°F to 70° F and within 4 hours from 70° F to 41° F or less. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.

BURGERS: All burgers must be composed of grilled patties (formed from ground beef or ground alternative foods) served on buns, other bread products, or alternative wrappings such as lettuce, collectively referred to as "Bun". Burgers may include any combination of condiments and toppings. Every component of the burger must be placed inside the Bun or served open-faced on the Bun.

WINGS: Chicken Wings must be prepared on site and any form of cooking is permitted. Pre-marinades are not permitted. Sauce on the wings, sauce on the side, or no sauce is acceptable. Garnish optional. Each entry must contain at least 6 portions.

DESSERT: If you call it a dessert, turn it in! Contestants will provide their own serving tray or plates with their assigned number attached. Garnish is open and optional. Alternative heat sources are allowed. Each entry must contain at least 6 portions.