# MINNEOTA BOXELDER BUG DAYS SMOKIN' BBQ COOKOFF

September 12<sup>TH</sup> 2015

#### **RULES:**

Contest will be held across the street from Bubba's Bar on Highway 68 in Memorial Park

Maximum of 16 teams

Entry Fee \$75.00

Teams will be cooking 3 entries CHICKEN LEGS, PORK RIBS, and a DESSERT

Teams MUST be responsible for observing prudent temperature and sanitary requirements.

Each team will have 1 Chief Cook and as many assistants as the Chief deems necessary. All contestants must be 18 years old or have a parent/guardian on the team.

Each team will provide a grill or smoker, cooking equipment to be used exclusively by that team, within the cooking area assigned to that team. Teams will have bleach and water, and buckets to clean their area Also required: a thermometer to check the meat temp, gloves and a fire extinguisher. Teams will wear gloves at all times when touching the food - NO exceptions. Be prepared for rain or shine.

Each team will supply their own products including chicken legs, ingredients for the dessert and their own seasonings. Teams will need to turn in (4) chicken legs and (4) desserts for judging. Ribs will be supplied. Contestants will be able to be pick them up at Brad's Market in Minneota on Wed Sept 9<sup>th</sup>. Each team will be given 3 racks of ribs; (6) single ribs will be needed for judging and the rest are for public tasting.

Entries must be cooked the day of the contest. Ribs and chicken can be marinated or rubbed before the contest begins. No pre-cooking, pre-boiling or pre-grilling of ribs or chicken. Meat can be inspected at the check-in time. After check in time, ribs and chicken must stay in the cooking area.

Each team will be given an area to cook in. This will be assigned at the check-in. Vehicles must be parked outside the cooking area. Small "easy up" style tents are permitted. Limited electricity is provided, generators are allowed. If you need electricity please note that on your registration form.

Teams will bring their samples to the judging at the set time. NO late entries - no exceptions. The amount of samples needed will be announced at the cooks' meeting. Turn in containers will also be given out at that time.

### **SMOKIN' & BBQ EVENT TIME LINE:**

7:00-8:00 AM –Team check in and meat inspection

8:15 AM - Cooks' meeting. Cooking can start after the cooks' meeting

1:30 - Chicken turn-in

5:00 - Ribs turn-in - public tasting begins at 5:05

6:00 - Dessert turn-in

The winners will be announced from the main stage before Coronation.

### **PUBLIC TASTING:**

After the ribs are turned in, we will do a public tasting.

Each team will have been given 3 racks of ribs. We will be using pork baby back ribs. After you have turned in your contest ribs to the judges, what is left over should be cut in single ribs. Each team will be given a bucket, the public will be allowed the taste each cooks ribs and then put a donation in the bucket reflecting how much they feel the ribs are worth. No tickets will be sold. Whatever team has the most cash in their bucket will win half of what is in all the buckets.

## Pay Outs

There will be pay outs to:

- 1<sup>st</sup> place in Chicken –Ribs Dessert
- Overall 1<sup>st</sup> 2<sup>nd</sup> 3<sup>rd</sup>
  - The 1<sup>st</sup> Place Overall team will receive a traveling trophy and a free pass to next year's cook-off
- Payouts will be based on how many contestants are registered
- 1<sup>st</sup> place in public tasting People's Choice

Please remember we are only taking the first 16 teams who are fully registered by **September 1**<sup>st</sup> **2015** 

To be fully registered you need:

Your filled out entry sheet and entry fee. Please make your checks payable to Minneota Boxelder Bug Days.

Please send the registration to:

D.J. Prellwitz

1416 330<sup>th</sup> ST

Minneota MN 56264

Any questions please call D.J. 507-530-5553 or Randy 507-530-4443

This is our 2<sup>nd</sup> year we are trying some new things to make this a great day for Smokin' & BBQ. Hope to see you there

### JUDGING OVERVIEW

Judges may not fraternize with teams on the day of the contest until judging is over.

Blind judging containers will be handed out at the Cooks' Meeting

Teams will provide four (4) chicken legs, six (6) single cut ribs, and four (4) single desserts

Ribs shall be turned in bone-in

Anything placed on or in the container that identifies your team will be cause for your entry to not be scored.

All turn-ins must be delivered to the judging location at the designated time. NO EXCEPTIONS - late turn-ins will not be scored.

# JUDGING CRITERIA

Chicken will be judged by a team of 3

Ribs will be judged by a team of 5

Desserts will be judged by a team of 3

Entries will be scored in the areas of appearance, tenderness, texture & taste.

The scoring system is 100 (excellent) to 1 (bad). All whole numbers between 1 and 100 may be used to score any entry

Garnish will be allowed in the turn-in box

NO sauce containers will be allowed in the turn-in box

Product may or may not be presented with or without sauce or seasonings

If you choose to use sauce with your entry it must be applied to the entry

Sauce must not be pooled in the container

NO toothpicks, skewers etc, are permitted in the turn-in box. Entries not complying with this rule will not be scored.

Turn-in boxes shall only contain garnish & turn in product

# MINNEOTA BOXELDER BUG DAYS SMOKIN' BBQ RIB COOK-OFF

SEPTEMBER 12th, 2015

# **REGISTRATION FORM**

TEAM NAME:	
CHIEF COOK:	
MAILING ADDRESS:	
CITY, STATE, ZIP:	
PHONE:	CELL PHONE:
E-MAIL:	
action for myself, my team, my ex follows: (A) Waive, release, and d injury, property damage, property th Boxelder Bug Committee, the Cit representatives and agents, the even entities or persons mentioned in the individuals or entities as a result of n I/We hereby consent to receive meaccident, and/or illness during this event with the consent to the consent to receive meaccident, and/or illness during this event with the consent to the consent to the consent to receive meaccident, and/or illness during this event with the consent to the co	edical treatment that may be deemed advisable in the event of injury, vent.  or related activities I/We may be photographed. I/We agree to allow so to be used for any legitimate purpose by the event holders, producers,
	COOK
	presentative of his/her entire team and on their behalf. The
entire team consents to the agr	•
LJA I E.	

Mail to:

D.J. Prellwitz 1416 330th st Minneota MN 56264

Checks may be made out to Minneota Boxelder Bug Days

Any questions: please call Randy (507)530-4443 or D.J. (507)530-5553