

MINNEOTA BOXELDER BUG DAYS
SMOKING BBQ RIB COOK-OFF
SEPTEMBER 6th 2014

RULES

No entry fee

Ribs will be pork baby back ribs

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

- 1) Each team will have one Chief Cook and as many assistants as the Chief deems necessary. All contestants must be 18 years or older or have a parent/guardian on the team
- 2) Each team will provide a grill, cooker or smoker to be used exclusively by that team, within the cooking area assigned to that team.
- 3) Each team will bring their own products including: the ribs, seasonings, cooking equipment, bleach and water and buckets for cleaning, and a thermometer to check the temp of the meat, gloves and a fire extinguisher.
- 4) Ribs must be cooked the day of the contest. Ribs can be marinated or rubbed before the contest begins. No pre-cooking, pre-boiling or pre-grilling of ribs. Meat will be inspected at check-in time. After the check-in time, ribs must stay in the cooking area.
- 5) 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 provided, generators are allowed. If you need electricity please note on your registration form.
- 6) Teams will bring their samples to the judging table at the set time. No late entries NO exceptions. The amount of ribs need for a sample will be given out at the cooks' meeting.
- 7) Teams must supply and wear gloves at all times when touching the ribs .NO bare hand contact with the ribs. Be prepared for rain or shine. Teams must have a working fire extinguisher.

TIME LINE

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

8:15 AM cooks' meeting - Cooking can begin after the cooks' meeting

5:30 PM Rib turn in

6:30 PM Awards Presentation

SET-UP

Each team will be assigned a cooking space. Contest will be held across the street from Bubba's Bar on Highway 68, in Memorial Park. There will be car-truck parking by the park.