

BBQ RULES

Original Terlingua International Championship Chili Cook-off

“Friday Behind The Store”

BBQ Cook-off Rules

2013 Rules

Cooks must provide their own meats and supplies. Multiple cooks can cook on the same pit. All entries must be prepared and cooked on site. Pre-cooking, pre-marinating, etc. will not be allowed either on or off the cook site prior to the start of the cook-off. Meats may not be seasoned or marinated prior to 3:00pm on Thursday. Cooks may begin cooking at 6:00pm on Thursday.

All cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by the event staff at any given time.

Turn-in Times

Salsa	10:30am
Chicken	11:00am
Black-Eyed Peas	12:00 noon
Ribs	1:00pm
Beans	2:00pm
Brisket	3:00pm
Margarita	3:30pm

Turn-in is behind the stage. It is your responsibility to get there on time! Tear off the visible ticket from the side of your cup/tray. Keep your ticket safe! This is the only way we (and you) will know if you are a trophy winner!

Bean/Pea Cooks

Beans – anything goes, you may use any kind of bean.

Black-eyed peas – anything goes, but you must use black-eyed peas.

Fill the cup to $\frac{3}{4}$ full.

Chicken/Ribs/Brisket Cooks

Chicken – one half (1/2) fully jointed chicken {no Cornish game hens}

Pork Spare Ribs – seven (7) individual cut ribs {no country style}

Beef Brisket – seven (7) full slices, approximately 1/4 to 3/8” thick

Meats may be cooked with sauces, but once cooking is completed, sauces cannot be used. No sauce may be added to the meat inside the tray; this could be grounds for disqualification.

Salsa

Commercially made or pre-mix salsa is not allowed and will be disqualified. The salsa, including prep work and mixing of ingredients may be done any time prior to turn-in. Canned ingredients are acceptable, including tomatoes, tomato sauce, chilies, onions, garlic, lime, various spices, etc. This is not a picante or hot sauce contest, heat (how hot it taste) will not be a factor in judging.

Judging containers

The judging trays/cups provided are interchangeable and have the same color ticket. It does not matter which one you use. Top of trays is the side with the ticket on it. No garnishes or condiments allowed in trays. One sheet of silver foil will be supplied with each tray. Foil must line bottom of tray with the meat sitting on top of it. All judging containers shall be clean and free of obvious marks. Marked containers will be disqualified. If a judging container becomes damaged, it may be replaced when, along with the ticket attached to the container, is returned to the Friday's Event Director.

Cooks may be asked to taste their entry at turn-in before their container is accepted.