

# 2024 Rules - Original Terlingua International Championship Chili Cook-off Annual Bob Roberts Memorial BBQ Cook-off & Friday Behind the Store Events

As of 9/15/20234

Cooks must provide their own meats and supplies. Multiple cooks may 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 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.

Registration is located at the Stage Pavilion, Thursday 2:30 to 4:30 and Friday 9:00 to 10:30. Preregistered cooks need to pick up their trays during registration hours. Please register and/or pick up your trays as early as possible.

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

### Turn in Times

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

Turn-in at the Stage Pavilion. 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! You must have the ticket to claim your win.

### Chicken/Ribs/Brisket Cooks

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

Pork Ribs – seven (7) individual cut ribs with bone-in {no country style}

Beef Brisket – seven (7) full slices, approximately 1/4 to 3/8" thick (for scale pencil is typically 3/8")

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. Tray lids must be able to close.

### Bean/Pea Cooks

Beans – anything goes, you may use any kind of bean. Fill the cup to within 1" to 1 1/2" from the top.

Black-eyed peas – anything goes, but you must use black-eyed peas. Fill the cup to within " to 1 1/2" from the top.

### 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 tastes) will not be a factor in judging.

### Judging containers

The judging trays/cups provided are interchangeable and have the same color ticket. **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 is damaged or accidentally marked, returned it to the Friday's Event Director, with the ticket attached to have it replaced.

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