

## **St. John Vianney Winter Rub BBQ Contest**

### **People's Choice Contest Rules**

1. All Ribs will be given to the contestants.
2. Check in will begin on Saturday, January 27, 2018 at 8:00 am.
3. Cooking of the meat can begin once meat is given to contestant. Turn-in time for Ribs is 3:45 pm. Meat must be ready to hand out to the public at 4:00 pm on Saturday, January 27th.
4. All meats must be on ice or refrigeration before being cooked. Holding temperature must be 40 degrees or less. After cooking, all meat must be maintained at a minimum temperature of 140 degrees.
5. Contestants must provide all needed equipment and supplies. Contestants must adhere to all electrical, fire and other codes whether city, county, state, or federal.
6. Cooking areas to be assigned on a first come, first serve basis.
7. Contestants will be allowed to use electric or gas grills, or other cooking devices normally used for a cook-off. **NO OPEN PIT FIRES ALLOWED!!**
8. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. Please make sure clean up is thorough.

#### **Entry Fees**

Entry fee for the competition will be \$30 per team.

#### **Judging**

Judging will begin at 4:00 pm. Turn in time for People's Choice Ribs is 4:00 pm. Judging is based upon appearance, texture, and taste; no garnishment is necessary. The public will pay \$12.00 for a tasting tray and meal. After they have finished, they will vote for their favorite.

#### **Awards**

Awards will be held at 7:00 pm on Saturday, January 27, 2018.

Awards are based on participation.

**Limited to 12 teams.**