

BBQ Cook Off Rules & Regulations

Limited to first 16 teams

- Most importantly, this is to be a fun and light-hearted event, and a spirit of good sportsmanship is vital.
- Teams will be judged by local media, local dignitaries, BBQ experts and celebrities.
- Each team must come up with a team name (Example: Outlaw BBQ Team). Each team will be assigned trays with coded numbers – to keep the judging fair.
- A team will consist of a head cook and no more than three (3) assistants. The head cook will be held responsible for the conduct of the team. Quiet time is from 11 p.m. until 7 a.m. Excessive use of alcoholic beverages, as well as disruptive behavior and or improper conduct, will be grounds for disqualification. For safety reasons only one vehicle will be allowed within the cooking site at a time for unloading. Once unloaded, all vehicles must be parked outside of the cook-off area. No vehicles will be allowed in or out of the cook off area after 9 a.m. Saturday. Move out time will be after 2:30 p.m.
- Each team will be assigned a cook station area about 12x12 per entry fee.
- Each team will be required to bring all their own meat, sauces, utensils, enhancements, smoking chips (if wanted). You are required to bring your tent, chairs, cooking unit and it should be small enough for you to off-load your truck (we will not provide assistance in off-loading).
- All fires must be in containers, not on the ground. NO OPEN/GROUND FIRES PERMITTED!
- Categories are **Beans, Beef Brisket and Anything Pork.**
- Items will be judged on aroma, appearance, color, taste, texture and overall impression. THE DECISIONS OF THE JUDGES ARE FINAL!
- Teams will be permitted to set up cookers, etc. on Friday starting at 9:00 a.m. A mandatory head cooks meeting will be held on Saturday at 8 a.m. Head cook will be required to attend. Judging containers will be given out at this time.
- No pre-seasoning or pre-cooking allowed. All entries must be cooked on-site. All preparation of entries can begin after 10 a.m. on Friday, after meat has been inspected by event staff.
- There must be one (1) fire extinguisher per pit on site provided by the cook team.
- Cooks are to prepare and cook in as sanitary manner as possible. Access to water & electricity are limited. Plan accordingly. During and after the event we ask that trash be placed in the provided cans and dumpsters
- Judging will begin promptly at 11:00/Beans, 11:30 pm/Anything Pork, 12:30 pm/Brisket. People's Choice votes will be tabulated at 1 p.m.
- Turn in quantities: Brisket-8 full slices to be tasted by all judges, Anything Pork-an adequate serving of approximately 8 -10 oz, Beans-8 Oz. cup.
- Winners will be announced at approximately 1:30 p.m.

Important Information:

- Friday night will be adult only (21 & over). Local distributors are donating beer for attendees. You are welcome and encouraged to bring and give beer & wine to the attendees. There will not be a vendor for beer or wine sales. All alcohol MUST be free of charge.
- Both days are sampling events. You are expected to provide 500+ “samples” to the crowd. These do not have to be your competition meats. It should only be a sample, a bite or two. It can be gumbo, beans, chili, sausage, pepper poppers, chicken bites, pulled pork, wings, ANYTHING!
- Judging containers will be provided but teams MUST provide sampling containers.
- Cooking can start anytime after 10 a.m. on Friday and after your meat has been inspected by event staff but you do not have to set up and start cooking at that time. That is the earliest you can begin.

If you have any questions, please contact Heather Stevenson at hstevenson@longviewunitedway.org or (903)759-0191.