



**AMERICAN LEGION POST 447 BBQ COOK-OFF
1000 N GEORGETOWN ST
ROUND ROCK, TX 78664**

February 8th and 9th, 2019

RULES AND REGULATIONS

General Guidelines: BBQ Cook-off will be held rain or shine. The chief cook will be held responsible for the conduct of his/her team. We encourage a family-friendly atmosphere. Excessive use of alcoholic beverages will be grounds for disqualification. No more than 5 cooks per team. Contest committeemen reserve the right to make additional regulations as situations warrant.

Trophies and cash prizes in the four categories are awarded as follows: **1st Place** - \$200, **2nd Place** - \$125, **3rd Place** - \$75. **Ribbons** will be awarded for 4th - 10th Places. **Grand Champion** and **Reserve Grand Champion** will be awarded based on total points from Brisket, Chicken and Pork Spare Ribs. **Post Grand Champion and Post Reserve Champion** will be awarded based on total points of Brisket, Chicken, Pork Spare Ribs, Jackpot, and Chilli. Both Grand Champions will receive a trophy and cash prize in the amount of \$300. Both Reserve Grand Champions will receive a ribbon and cash prize in the amount of \$150.

Jackpot must be cooked over wood or wood substance fire and can be meat, fish or shellfish. **Jackpot entry cannot be a dessert.**

Set-up begins Friday, February 8th at 12 noon. Contestants must be checked in by 8 AM Saturday, February 9th at which time the grounds will be shut in for safety reasons.

Equipment must not exceed the boundaries of your assigned space. Only one vehicle per space, **if it fits in the assigned space (STRICTLY ENFORCED)**. Any Vehicles that do not fit in the assigned space Must be parked across the street in the Bluebonnet mental health field. Teams are responsible for cleanup of their space. Dumpsters are provided. Please bring your own trash bags. Please do not dump coals ashes or grease on the ground; properly extinguish and place in the provided dumpsters.

Meat Inspection will begin Friday at 4 PM. All meat will be brought to the site **RAW**. Meat preparation must be done on the grounds of the cook-off. No pre-marinating, pre-soaking or pre-spicing of meat; however meat may be trimmed before inspection. Cooks can begin to spice/marinate **after their meat has been inspected**. A meat inspection form will be provided which you must present at the

cooks meeting to receive your judging trays. **No meat will be allowed to leave the site after it has been inspected.**

“Quiet Time” will be in effect Saturday 1 am - 6 am.

Cook’s Meeting will be held Saturday at 9 AM SHARP. Chief Cooks must attend. Judging trays will be issued and the Judging Area will be announced.

Cooking: BBQ teams may use any type of barbecue pit or smoker they choose. All meats must be cooked over a wood or wood substance fire. Gas or electricity may be used to start the fire, but meat must be cooked over a wood fire.

Turn-in Quantities: Per LSBS Policy, cooks are to turn in 7 slices of brisket, approximately ¼” to 3/8” thick with the ends of the brisket attached. Cooks are to turn in 7 pork spare ribs, a St. Louis style is OK...No Baby backs or country style. Cooks are to turn in a Whole Chicken. Brisket will be the tie breaker for Master Cook.

Turn-in Times: 11Am - Chili, 12 Noon - Jackpot, 1 PM -Chicken, 2 PM - Pork Spare Ribs, 3 PM - Brisket. Teams are responsible for delivering their entry to the Judging Area. There will be a 20 minute window - which means you will have 10 minutes before and 10 minutes after the designated turn in time to get your entry to the Judging area.

Marking and Garnish: Cooks may cook with sauce however when preparing meat for turn in, Nothing may be added to the meat in the tray. Cooks will be asked to correct their tray if sauce or juice is added to the meat in the tray. Nothing should be puddle in the tray. Any and all garnishes are prohibited except for Jackpot.

Awards Ceremony will be held Saturday evening at 5 PM in the Judging Area.

Miscellaneous: Pets are allowed but must be leashed at all times. Owners must clean up after their pets.

Alcohol Policy **NO OFF PREMISES BEER ALLOWED** (TABC DOES NOT ALLOW; TABC ALCO BEV § 11.49). We will be doing pre-orders for your beer of choice at cost, and you can pick them up at check in. (Average cost is around \$22 a case)

Our Cook-off is a Lone Star Barbecue Society (LSBS) Sanctioned Event

LSBS Rules & Guidelines will be followed for cooking / turn-in / judging

A Subset of which have been provided. For more information visit:

www.lonestarbarbecue.com