

COOKS TIPS

ATTEND THE COOK'S MEETING! [9:00 a.m. Saturday]

- All meats must be raw, no pre-marinating prior to the start time of the cookoff. The promoter will advise contestants of Official Start Times. Meat WILL be inspected upon arrival. No meat may be removed from cookoff site after check-in.
- Foam Trays for meat turn-in. The Meat Inspection/Tray Pick-up Form will be given to Cook after inspection and at the designated time cook will bring form to LSBS Area to pick up his/her trays/cups.
- After signing the reverse side of the theater ticket affixed to the top of the foam tray, remove it to a safe place (pocket, billfold, purse, whatever). You must have the ticket when the numbers are called out at the award ceremony in order to claim your prize.
- Do not add anything to the tray except the meat. **Use only the foil provided, opened and laying flat in the bottom of the tray.**
- Brisket Turn-in – **Seven (7)** full slices, approximately 1/4" to 3/8" thick. (approximate size of a standard size pencil) If your meat is sliced too thick you will be asked to re-slice your entry.*
- Rib Turn-in – **Seven (7)** full pork spare ribs, cut apart. (no baby-back, loin back or country style ribs)*
- Chicken Turn-in – **One half of a whole chicken, not disjointed**, containing a breast portion, a wing, leg and thigh portion.
- Pinto Bean Turn-in – Start with **dry pinto beans only!** Fill cup to about 1" from top rim of the cup, add juice, but not over to top of beans. **There is to be NOTHING in the bean cup larger than the cooked bean itself.** You may prepare the beans with any spices or condiments you wish....if they are added to the cup they must be cut smaller than the bean itself. One cup of beans only will be turned in from any one pot of beans. **Multiple paid entries from one cooking team is subject to monitoring by the Head Judge and/or cookoff official.**
- **Sauce** - you may cook with sauce...but once the meat is sliced for presentation you may not add any sauce to the meat after it is placed in the turn-in tray. No puddled juices or sauce allowed in the tray.
- **ON-Time Turn-in** - You have a twenty (20) minute window! A **"window" is an all inclusive period of time.** This means that you may turn your product in ten (10) minutes before or ten (10) minutes after the **designated** turn-in time.

IF you have any questions, ask at the COOK'S Meeting or in the JUDGING AREA, **NOT OTHER COOKS!**

You may be asked to turn-in additional meat depending upon the number of cooking teams that are registered for the event. You will be informed of this requirement at the cooks meeting.

**HAVE A WONDERFUL TIME & GOOD LUCK
DRIVE SAFE AS YOU RETURN HOME!**