

KOSSE HOMECOMING BARBEQUE COOK OFF RULES

1. COOKED ON SITE - all meat that is entered for judging will be cooked from scratch within the constraints of the event. No precooking, marinating, etc. will not be allowed either on or off the cook site prior to the start of the cook-off as defined by the fair superintendent. Meat may not be seasoned or marinated until inspection has taken place, which will be Friday evening at 6pm. After meat inspection you are free to cook away.
2. SANITATION - All cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by the superintendent at any given time.
3. MULTIPLE ENTRIES - Multiple entries in the same category by the same cook will not be allowed.
4. COOKS' MEETING - There will be a meeting with the cook off personnel at 8pm, at the check-in point on the Northeast corner. Trays will be distributed to the team at that point. Please keep up with the trays. If you damage a tray it is your responsibility to contact us for a new one.
5. PIT - Any type of pit is permissible, no gas, electric or ground pits.
6. CATEGORIES - All 3 must be entered to win over-all.
 - BEEF - BRISKET ONLY
 - PORK RIBS -SLAB ONLY, SPARE OR BABY BACK
 - CHICKEN - ANY, NO CORNISH HENS
 - BEANS - DRY PINTOS
 - MARGARITAS - ANY KIND
7. TURN IN SAMPLES - A minimum of one show piece for presentation. Ten (10) bite size pieces for each judge. Containers must be able to close, fill bean cup up 3/4 of the way and margaritas all the way!!
8. GARNISHES - No pooling sauce on meats, anything goes in beans and margaritas.
9. TURN IN TIMES - 2pm – chicken
3pm - Ribs, beans
4pm - Brisket & Margaritas

Each team will need to bring their trays to the check-in point each time. A 5-minute grace period will be allowed.

We ask that you keep your area nice and clean, and try to stay in your marked area or as space allows.