

2022 KOSSE HOMECOMING BARBEQUE COOK OFF RULES

1. COOKED ON SITE - all meat that are entered 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 under the Park Pavilion. Trays will be passed out to the team at that point so please keep up with them, if you damage a tray, it is your responsibility to contact us for a new one.

5. PIT - All pits must be wood-fired. No pellet grills, 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 (anything can go in it)

MARGARITAS- ANY KIND

7. TURN IN SAMPLES - A minimum of one show piece, for presentation. Ten (10) bite size pieces for each judge. 10 pieces of brisket, one for presentation • 10 bites of chicken, 1/2 chicken for presentation • 10 bites of ribs, 2 together for presentation. Containers must be able to close, fill bean cup up $\frac{3}{4}$ of the way and Ritas' all the way!!

8. GARNISHES - No pooling sauce on meats, anything goes in beans and ritas.

9. TURN IN TIMES -
2pm – Cook's Choice
3pm – Chicken
4pm – Ribs & Beans
5pm – Brisket & Ritas'

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

We ask that you keep your area clean and try to stay in your marked area or as space allows. Please bag all trash and put in cans.

More Information:

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