

# Zimmerman American Legion

## Rib Cook-Off

Saturday, August 24 2024

Saucing, Dry Rub, Glazing, etc. All Permitted

Cookers may arrive at 7:00 AM to set up

### Team Rules & Guidelines

#### General:

This is our 9<sup>th</sup> Annual Rib Cook-Off! All cookers are welcome to enter, whether you're new to the sport or a seasoned veteran of the smoker... The goal is **fun, friendly competition**, and the opportunity to raise funds for our non-profit American Legion organization. Again, this is for fun and bragging rights, this is not an MN BBQ Society cook-off.

#### Details:

- Ribs are St Louis Style
- Each team will cook 10 racks (if you are able to cook more or can't do 10, let us know)
- Cost is \$150 per team which pays for the Ribs
- Ribs will be sold to the public for \$2.00 per bone
- Public tasting will begin around 4:00 PM
- Entry deadline is August 14, 2024

#### Awards:

- **1<sup>st</sup> Place** awarded \$500, Trophy and Bragging Rights
- **2<sup>nd</sup> Place** awarded \$250, Trophy and Bragging Rights
- **3<sup>rd</sup> Place** Awarded \$150, Trophy and Bragging Rights
- **People's Choice Award** Trophy and Bragging Rights

*Guests will be informed to cast a vote for their favorite. Ribs will be*

*distributed anonymously through the hall and served with numbered toothpicks.*

### **Set Up:**

- Canopies and tents are permitted. Weighted only! No stakes in the pavement please.
- Gas, charcoal, wood, and electric pits are acceptable, but must be contained.
- Please bring a generator if you are using electricity.
- Teams provide their own cooking devices, power, equipment, worktables, chairs, tents, canopies, etc. All preparation and cooking is to be done within **your** designated space.
- Meat will be provided with the entry fee. **No outside meat allowed.** Each team will have a minimum of 10 racks of ribs with at least 11 bones.

### **Preparation and Requirements:**

- Teams must wear gloves, cook and prepare in a sanitary manner. You must have a container with bleach water and rinse. Meat temperature should not be lower than the safe zone of 140 degrees.
- No use of tobacco while handling meat.
- A shirt, pants (or shorts) and shoes must be worn.
- Cleanliness of cooks, assistant cooks and workspace is a must.
- Post Event clean-up of your space, garbage, etc. is required.
- Respectful, responsible behavior is always expected. Please be courteous of other teams, patrons, customers and staff. Failure to do so results in disqualification without a refund.

### **Contest Details:**

- Teams will be provided with a turn in container for the judges.
- Teams turn in 4 individual rib portions, please have them cut for the judges.

- Turn in time will be 3:30-3:45pm. Late entries will be penalized 5 points for every 10 minutes late.
- Marking or sculpting of meat is prohibited. No garnishes, side sauces, toothpicks, skewers or other objects allowed in your final box. Failure to comply results in disqualification.
- Judges will be officers from other American Legions
- Entries will be scored based on total points, not averages. Scores between 2 (worst) and 9 (best).
- Entries scored on:
  - APPEARANCE
  - TENDERNESS
  - TASTE
- In the case of a tie, appearance will be the deciding factor.

**NO OUTSIDE ALCOHOL PERMITTED ON SITE UNLESS APPROVED FOR COOKING PURPOSES.**

Alcohol will be available for purchase from the American Legion Post 560.

Zimmerman American Legion, event judges, staff and volunteers are not responsible for any accidents/illness/injuries that result from participation.

By submitting your entry form, you have acknowledged and agreed to the rules of participation.

Good luck to all teams!

We appreciate your participation in this fun annual event!

**Tentative Schedule:**

Saturday, August 24

Cooker Check-In	7:00-8:00 AM
Meat Distribution	8:00-9:00 PM
Rib Cooking	9-3:30 PM
Rib Submission	3:30-3:45pm
Rib Judging	4:00 PM
Public Tasting	4:00 PM
Awards	4:45 PM