



Enjoy Music, Drinks & a Tasty Bite to Eat!

## **SATURDAY, AUGUST 12, 2023 – PARK RAPIDS, MN**

### **BACKYARD BBQ CHALLENGE RULES AND REGULATIONS**

**All** teams in the Backyard BBQ Challenge contest must be pre-registered and pay the entry fee to compete in the contest. **All** entry fee payments/checks should be made out to the Park Rapids Lakes Area Chamber of Commerce.

**Meats** – Hugo’s Family Marketplace will furnish all meat products for the contest in two meat categories.

- 1) **Rib Registration** – 2 – Full racks of Baby Back ribs are provided to each registered team. Teams can purchase more racks at market value.
- 2) **Chicken Registration** – 1 - Package of 10 Chicken Thighs are provided to each registered team. Teams can purchase more packages at market value.

**Sides** - All teams must register in advance to enter “sides” in the competition. All teams must provide their own “sides” product.

**All** meats must be prepared and cooked on site. Sides, spices, brines, etc. can be prepped in advance and combined on-site.

**All** cooking preparations must be in plain view for judges to observe.

**All** cooking must be done on a charcoal, wood fired, pellet and/or propane grill/cooker/oven/burner. Competitors are required to bring their own cooking grills, fuel, pellets, and wood.

**All** teams must have their Team Captain (Chief Cook) attend the mandatory meeting at 8:30 a.m. Failure to attend will result in disqualification from the contest. Immediately following the meeting, the meat bundles will be distributed to the teams.

**All** cooking and sides preparations will commence at 9 a.m. Judge will make the announcement over the P.A.

#### **Entry Fees**

There are four (4) contest entry fee categories for the contest, Ribs, Chicken, Sides, and Grill Master. Fees are as follows:

- |                         |      |
|-------------------------|------|
| 1) Ribs Entry Fee -     | \$50 |
| 2) Chicken Entry Fee -  | \$25 |
| 3) Sides Entry Fee -    | \$10 |
| 4) Grill Master (All) - | \$75 |

**NOTE: All teams are responsible for observing prudent temperature and sanitary requirements.**

## **Judging Points/Scoring:**

Each entry will be judged on the following criteria (scale of 5 to 9, with 9 being perfect):

### **RIBS**

- 5 to 9 Points - Taste
- 5 to 9 Points - Visual Appearances
- 5 to 9 Points - Tenderness

### **CHICKEN**

- 5 to 9 Points - Taste
- 5 to 9 Points - Visual Appearances
- 5 to 9 Points - Tenderness

### **SIDES**

- 5 to 9 Points - Taste
- 5 to 9 Points - Visual Appearances
- 5 to 9 Points – Creativity

### **GRILL MASTER CHAMPION**

- Highest Combined Points in all three (3) categories

#### **Note: Tie breaker criteria:**

In the event of a tie, the 1<sup>st</sup> tie breaker is the taste score, then the tenderness/creativity score and last the appearance score. This will be applied to all categories. In the event of a tie for the Grill Master Champion, the Highest Rib score will be the tie breaker.

## **Prizes**

Prizes will be awarded for all four categories: Ribs, Chicken, Sides, and Grill Master (cumulative of all categories). The final prize awards will be announced later as cash prizes depend on the number of entries.

## **RULES**

1. Each team will consist of a Team Captain (Chief Cook) with a maximum of 2 Assistants.
2. All cooking must be in the plain view for judges to conduct walk by observations.
3. All team members must be at least 14 years old. The Team Captain must be at least 21 years old.
4. Each team will provide grills to be used exclusively by that team within the confines of the team's assigned cooking space approximately (10 x 20). Team may use multiple cooking devices that are fueled by either charcoal, wood fired, pellet and/or propane grill/cooker. Tent, table, chairs are the responsibility of the teams.
5. Each team will provide their own seasonings, sauces and cooking tools.
6. All seasoning and cooking of the products shall be done within the confines of the team's assigned cooking space.
7. Team Captain and/or Assistants may not enter more than one team; but can enter multiple cooking categories.
8. Contestant must adhere to all electrical, fire, health and other codes whether local, county, state or federal.
9. No cooking before 9 a.m. However, teams can prep and start grills prior to 9 a.m.
10. All team members will be required to wear shirt, pants/shorts, and shoes while in their cooking space.
11. All contestants are expected to respect the rights of other teams. Profane language or infringement on another team's area will not be permitted.
12. Teams may bring their own refreshments providing they are consumed by the team only and within their assigned cooking site. **(Absolutely No serving to guests).**
13. All teams must complete the application entry form and provide details on electrical needs. Teams must bring their own extension cords.

**SET-UP TIME** – Saturday, August 12 – 6 - 8 AM. All teams must have equipment in place before 8AM, no exceptions.

## **TURN-IN TIMES**

1. Sides – 2 PM
2. Chicken – 3 PM
3. Ribs – 4 PM

**Note:** Late turn-ins will not be accepted. However, the Head Judge will have final authority on all judging matters.

## **JUDGING DETAILS**

1. Mandatory Team Captain Meeting at 8:30 AM
2. Following Team Captain Meeting; meats will be handed out to teams.
3. Judging will occur between 2 to 4 PM
4. Winners to be announced at 5 PM