



2nd Annual **BBQ Rib Cook-Off**

Contest Rules

Check-in starts at 6am Sunday, September 27, 2020.

St. Louis style ribs will be provided. Ribs will be distributed at **6:45am**.

Only one entry per grill; no grill sharing.

Charcoal and wood(s) only; no electric grills and/or smokers, except pellet-fed smokers.

Turn in time will be at five minutes either side of 3pm.

Cooking sites will be assigned/chosen upon arrival

Entry platter will be assigned mid-morning, with each contestant's own entry number.

A "turn-in" of six to eight bone-in pork ribs will be expected. Ribs can be cooked any way that fits within our rules, but all turned in must have been cooked the same way.

Entries will be judged on a scale of 1 thru 9, with 5 being the median/average upon presentation, tenderness and taste — hence a perfect score would be a cumulative 27 points. (Based upon Kansas City Barbeque Society judging criteria.)

Clean, safe handling of meat a must! Triple P will be recording temperatures for each team, and the Whiteside County Health Department will be on site to be sure all contestants are following safe handling procedures.

Hand-wash stations will be provided.

Winners will be announced on site between 3:30 and 4pm.

Entrance fee is non-refundable.

Note: Each team may consider offering a side, for example beans, chili or bacon-wrapped poppers. This is not a requirement, but a great option to add to the enjoyment of the day for the general public.