

BBQ COOK-OFF GUIDELINES

Dear Participant:

Thank you for entering the All People International Church's BBQ Cook-off. Good choice! It starts out innocently enough, requiring only a completed application form, and your team's name. Now the game gets real. Cooking BBQ in your backyard is one thing. It's a relatively simple task, preparing the meats in an air-conditioned kitchen, throwing them on the smoker or grill, and checking on them now and then while you relax comfortably on the couch or in your bed until they are ready to serve.

Now, imagine doing all of that in the middle of an open field. There are so many things you might need. Suddenly you're throwing anything and everything you can think of into the car or truck. What if it gets super-hot? What if it rains? What if you forget something on the kitchen table, at home, 20 miles away? That last one might sound ridiculous, but that's how your mind works when you're trying to be prepared for anything and everything that might be thrown at you at a BBQ contest.

COMPETITION BBQ CHECK LIST

Make your lists and check them twice. Go over your lists and begin to gather the needed supplies and equipment. (see item list) Stay organized. Try and keep your site as neat and organized as possible.

This may LOOK like a long list, but it's only to make sure you have everything you may need the day of. Sometimes we forget necessary items. WE HOPE THIS HELPS! The church will not be providing these items. ONLY the water meats.

- Charcoal
- Wood Chunks
- Rubs
- Sauces
- Plastic tubs or aluminum long pans with lids for storage.
- Aluminum foil
- Make provisions for your comfort (CHAIRS).
- Tylenol
- Ibuprofen
- Tums
- Disposable rubber gloves (Change them often. Do not cross contaminate)
- Antibacterial disinfectant with bleach on hand to wipe off work surfaces
- Paper towels, you are going to need them.

CONTEST MEATS

Prep your meats (chicken and ribs), which will be provided on **Friday, May 17th after 12 noon.**

On the day of the contest, bring more than one of the following to have backup if one is not good, or, if you drop one in the dirt.

- Rubs
- Sauces
- Garnishes (presentation is everything)
- Additional seasonings
- Smoker
- Grill
- Grill tools
- Knives/steel
- Canopy/EZ up
- Wash basins
- Work tables
- Dish rags/towels
- Latex gloves
- Cutting board
- Meat thermometer
- Coolers/meat
- Measuring devices/cups/spoons
- Tongs
- Flippers
- Containers for mixing sauces
- Trash can
- Basting brushes
- External thermometers
- Bleach
- Dish Soap
- Plastic plates to display your meats (one for each item)
- Matches/lighter
- Ice for meats
- Spare propane bottles

We hope this helps you out in your preparation. **BRING EVERYTHING** you think you may need, to make your meats the best BBQ PITMASTER 2024.

SEE YOU May 18, 2024, with your team of one or many. Who will be crowned BBQ PITMASTER 2024? Is it YOU?

Any QUESTIONS Contact:

Edward Thomas – (904) 924-1329

R. C. Jones, Jr. – (904) 705-6450

BBQ PITMASTER RULES AND REGULATIONS

The BBQ Pitmaster requires a team/teams to cook 2 types of meat (Chicken and Pork Ribs). Each contestant on Friday, May 17th in the afternoon, will receive 9 slabs and approximately 10 lbs. of leg quarters. The prepping is the responsibility of the contestant. The cooking source will be of wood, wood pellets or charcoal on a grill.

You may start cooking at whatever time you desire on Saturday morning, but **MUST** meet the turn-in times below.

Meat Specifications: Meat will be inspected upon arrival at the event at least by **6:00 a.m.** everyone's meat inspected no later than **7:00 a.m.**

The meats may be trimmed prior to meat inspection, but no meat may be seasoned, injected or cooked, prior to the inspection.

Chicken: The Chicken will be in leg quarters.

Pork Ribs: The Ribs must include the bone.

KNOW YOUR TURN-IN TIMES

The turn-in process requires you to be on time. Late turn-in's will be disqualified.

Saturday 12:55 A.M.—1:05 PM

The chicken category is turned in and judging begins.

Saturday 1:25 PM—1:35 PM

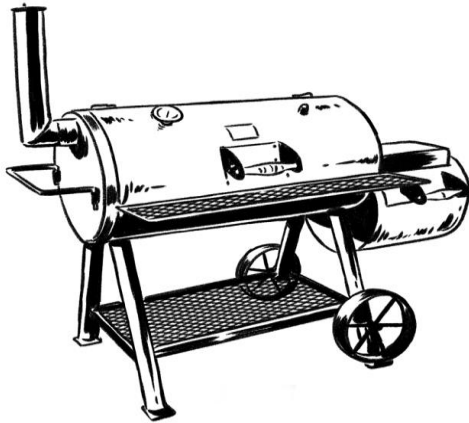
Pork Rib category is turned in and judging begins.

Be nice. We are all friends and equals, and we are here to have fun. This is what binds us together.

May the BEST Pitmaster win!

BBO PITMASTER COOK-OFF

REGISTRATION FORM



LEAD NAME _____

TEAM NAME _____

CONTACT INFORMATION (this information will not be shared with any outside party)

Email Address _____

Phone Number _____