

LONE STAR BARBECUE SOCIETY COOKOFF RULES & DEFINITIONS

RULES

- **COOKED ON SITE** – All meat will be brought to the cooking site **RAW!** No pre-marinating, pre-soaking or pre-spicing prior to Promoters Official START time. **Meat WILL be inspected** and will be prepared from scratch within the time constraints of the cookoff. *NO meat will be allowed to leave site after it has been inspected.* Promoter will advise the "START" time.
- **TURN IN TIMES** – Turn-in times shall be posted on site and announced in the cooks meeting. Head Judge will determine the times with the promoter. If there are a large number of cooks, 50 plus, turn-in times will be expanded to hour and a half increments. Standard times are 11:00 a.m., 12:00 p.m., 1:00 p.m. & 2:00 p.m. Special circumstances (additional categories) may dictate different time variables. Official time is that kept by the Head Judge. See also "What is a Window?" under definitions.
- **TURN IN QUANTITIES** – Cook's will turn in seven (7) full slices of Brisket, approximately ¼ to 3/8 inch thick (approximately the size of a pencil). If meat is sliced too thick, the cook will be required to take it back and correct it. Cook will turn in seven (7) full port spare ribs. Chicken will be one-half of a whole chicken not dis-jointed containing a breast portion, leg, thigh and wing. Large cookoffs may require the cook to turn in two (2) halves. Other types of meat will be addressed in another section.
- **MARKERS AND GARNISH** – Cooks may cook with sauce, however when preparing meat product for turn-in, nothing may be added to the meat in the tray. Cook will be asked to correct their turn-in if sauce or juice is added to the meat. Nothing should be "puddled" in the tray. Any and all garnishes are prohibited.
- **SANITARY CONDITIONS** – The Head Judge may disqualify a contestant for unsanitary conditions or entries.
- **WOOD FIRE** – All fires for cooking meat must be wood or wood products (charcoal) or wood pellets. Gas lighters, electric blowers and/or rotisseries only are permitted. NO gas or electric cooking heat.
- **JUDGING FORMAT** – The approved L.S.B.S. Judging sheets will be used (copy attached). Also a suggested room set-up sheet has been included.
- **DOUBLE BLIND JUDGING** – All entries will be submitted in identical containers which have been assembled and brought to the site by the Head Judge. The container is a 9 X 9 hinged foam tray with a matched pair of identically numbered theater tickets affixed to the tray. One ticket is to be signed in ink by each cook when trays are picked up. The signed ticket **ONLY** will be used to match to the ticket number when or if called out. Each cook will be provided with a piece of foil (Reynolds 711) for each turn-in, which will be placed in the bottom of each tray. The meat is placed on the foil.
- **PINTO BEANS** – will be started at the site from dry pinto beans. The cup provided also has a matched theater ticket affixed to the side, ticket does not need to be signed. Fill the cup to within one (1) inch of the top of cup with juice that almost covers beans. Nothing is to be included in the bean cup larger than a bean. Cooks may cook with condiments, veggies and/or meat and spices, however, *remember*, when beans are turned in there is to be nothing in the cup larger than a bean. **One cup of beans only will be turned in from any one pot of beans.** *Multiple paid entries from any one cooking team will be subject to monitoring by the Head Judge and/or Cookoff officials.*

DEFINITIONS

- **WINDOW** – A **window** is an all inclusive period of time. A twenty (20) minute window means ten (10) minutes before and ten (10) minutes after the designated turn in time. This allows anyone who is a great distance from the turn in point to have enough time to have his meat checked and correct any mistakes before the window closes. If you miss the window your meat will be accepted but it will not be judged.
- **PIT OR SMOKER** – Any type of commercial or homemade pit may be used, with only wood or wood product fires for cooking.
- **BACKYARDER** – Grills or smokers which are inherently portable and intended by design for only recreational cooking. Gas grills are prohibited (unless agreed to by the Promoter).
- **COOK WITH SAUCE** – Means *cook* NOT to be confused with saucing a product and “warming” it in the pit and calling that cooked with sauce. Sauce should not be “wet” it should be cooked.