

## ALABAMA PECAN FESTIVAL 4th ANNUAL BACKYARD BBQ COOK-OFF



Sat. November 7th 2015

## Presented by Mobile County Water

5055 Carol Plantation Rd. Mobile, Alabama 36619

AMATEUR ENTRY FORM	<b>ENTRY FEE \$150.00</b>
Team Name:	
Contact Name:	
Contact Address:	
Contact Phone Number:	

Fee must be paid by OCT 31, 2015 by 4:00 pm. Entry form must be turned into the office at Mobile County Water at 5780 Theodore Dawes Rd Theodore, AL 36582. Or mail to p.o. box 489 Theodore al. 36590 For additional information call 251-404-3549 or 251-377-0788.

Check category(s) in which you will compete:
() Ribs () Chicken () Boston Butts

## **PRIZES**

Prizes will be awarded to  $1^{st}$ ,  $2^{nd}$ ,  $3^{rd}$  of each category as well as an overall Grand Champion. Prize money will be determined based on the number of participating teams.

## Rules

- 1. Amateur teams only, no restaurants or professional teams allowed.
- 2. Your cooker must be set up on site by 5 p.m. on Friday, November 6th.
- 3. No vehicles will be allowed at cook site.
- 4. There will be a mandatory cooks meeting at 6 p.m. Friday.
- 5. All competition meat will be inspected by an appointed official directly after the cooks meeting, meat should be raw, under 40 degrees and unseasoned.
- 6. All entries must be cooked on site.
- 7. No parboiling and or deep frying competition meat is allowed.
- 8. Fires must be of wood, pellets, or charcoal. No electric or gas grills permitted. Propane and electric starters are permitted. Electric accessories such as spits, augers or forced draft are permitted.
- 9. Two Boston butts are required from each team for charity sales. Butts will need to be turned in by 12 a.m. to a central tent which will be determined at the cook site.

You will be supplied a container for entries for the four judging times.

Turn in times as follows: Saturday Nov 7<sup>th</sup>
11:00 a.m. Chicken - 11:30 a.m. Ribs - 12:00a.m. Boston Butts

This is a blind judge event. Judges cannot visit cooking areas prior to judging. Judging area will be limited to judges and event sponsor representatives only.

Guidelines for judging are as follows: Appearance, Taste, Tenderness

- 1. Judging will be done similar to KCBS sanctioned events, on a scale of 1 to 9.
- 2. Sauce is optional. If used, it shall be applied directly to the meat and not pooled or puddled in the container. No side containers of sauce permitted.
- 3. Garnishes are optional.