



**“Celebrate Real Pork” Pork Chop Ancillary Presented by
the National Pork Board and the Kansas City Barbeque Society**

Pork Chop is a KCBS ancillary competition category, presented in partnership with the National Pork Board as part of the larger Celebrate Real Pork series. The goal of this Pork Chop ancillary is to have fun, emphasize the versatility of pork and the skill of our Pit Masters.

All contestants are encouraged to photograph their entry and share along with a description of their dish on social media using #CelebrateRealPork and #iamkcbs. Winners are asked to submit their photo(s) to contest@kcbs.us, so please be sure to capture the photo. By participating in the National Pork Board ancillary, you are hereby granting rights for National Pork Board and KCBS to utilize images of your dish on social media and any other marketing materials.

Pork Chop Rules – 2021

1. A bone-in Pork Chop must be the primary protein in the entry. Other proteins may be used in a supporting role (e.g., bacon-wrapped or sausage-stuffed). The Pork Chop must be bone-in, cooked with bone attached, and served on the bone. The Pork Chop shall be a Porterhouse Pork Chop, Ribeye Pork Chop, Sirloin Pork Chop, or a Blade Chop as long as it is bone-in. Cook teams are to provide their own Pork Chops and shall be subject to meat inspection. Pre-cooked of the pork chop thickness shall be between 1 and 1 ½ inch.
2. All KCBS Master Series Rules and Regulations shall apply with the following exceptions:
 - a. You are **NOT** required to present the Pork Chops in the provided Styrofoam container.
If not using the Styrofoam container, the overall size shall not exceed 18 x 24 inches and a maximum height of 18-inches. One person must be able to easily carry the entry. A 22-inch round or a barrel head is also acceptable. The Styrofoam container number must be affixed in a visible location when using an alternative container or tray.
 - b. Only one entry per team is allowed. At the cook’s discretion, you may turn-in either:

- i. A minimum of six (6) separate bone-in portions -or-
- ii. One (1) bone-in portion plus a minimum of six (6) separate boneless portions for Taste and Tenderness. The boneless pieces must come from the same bone-in cut and cooked as the presentation chop.
- c. Accompanying or complementary edible ingredients ARE allowed (e.g., mashed potatoes, dressing, gravy, relish, fruits, vegetables, cheese, bread, etc.) and if used, these shall be part of the individual serving portions and cannot be used as a container garnish.
- d. Contest organizers are not responsible for returning trays, bowls, decorations, or any other items used for turn-in if team elects not to use the Styrofoam container.

Please contact the contest's KCBS Rep with any additional questions.