

## Steak Cooking Rules

- Cook teams are responsible for providing their own fuel and lighters as necessary. Cook teams may use any type of fuel desired.
- Teams may cook two teams on 1 grill as long as the recipes are different.
- The Cook-Off will provide all the rib-eye steaks. Teams are to provide ice chests for steak storage.
- No other rib-eye steak is to be present other than the rib-eyes that we give you. If any other rib-eye steaks are found, your team will be disqualified.
- During steak selections, all steaks are to be handled in a sanitary manner. Plastic gloves will be provided and are to be used during the steak selections.
- Grills will be inspected for cleanliness before cooking. Unclean grills will be rejected.
- The cooking teams provide all seasonings and “secret ingredients”.
- Each team is required to have some type of fire extinguishing device.
- Steaks may not be removed from your numbered cooking area. Any violation of this will result in immediate team disqualification from the competition.
- Steaks will be judged with regard to taste, tenderness, appearance, doneness and overall impression.
- For this cook-off all steaks should be cooked medium (warm pink center).
- This event will be judged by a panel of judges and will be in a “blind judging” format.
- Competition steaks must be submitted in the provided boxes. Steaks may not be marked in anyway. No garnish is allowed. Steaks must be turned in whole and uncut.
- Turn in times will be announced at cooks meeting. Steaks turned in after the deadline will NOT be judged.
- Taste is the first tie breaker and doneness is the second tie breaker.

Cooks – Please turn in BOTH steaks presented. Your competition steak should be presented in the box provided and courtesy steak as instructed.

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