

## **ST. LOUIS BBQ SOCIETY STEAK COMPETITION RULES**

All cooking sites shall follow regular SLBS Rules. Each team will be assigned a designated cooking site. All equipment must stay within the designated boundaries. Each team is responsible for maintaining a clean, safe and orderly cooking space, before, during and after the competition. A working fire extinguisher must be present at cook site.

Cooking ribeye steaks shall follow regular SLBS rules. Ribeye steak may be cooked on charcoal, pellets, wood or gas. No electric cookers are permitted.

You will choose two, 1 1/8" boneless choice ribeye steaks from the distribution table. One at a time. You may not touch the steaks; they will be handed to you. There will no other steaks allowed at your cook site.

You will be provided the pre-numbered turn-in box.

Steaks are to be cooked to medium, warm pink center, 140 to 145 degrees Fahrenheit. Steaks may be lightly trimmed before cooking, not after. Use of a branding iron is prohibited, grill marks are permissible.

Of the two steaks you will choose, you will turn-in only one. The steak will be placed on top of the foil disk, silver side up, it will be provided with your box.

Nothing but the unfolded foils disk and the steak is allowed in the turn-in box. This category prohibits the use of any garnish.

Only the juice from the steak, and compound butter if it is melted on the steak, is allowed. You may use any seasoning you wish.

Arrival time, cooks meeting and turn-in times will be on all contest flyers along with payouts for Grand Champion, Reserve Grand Champion and payouts for 1 through 5<sup>th</sup> place.

## **JUDGING**

All judges will be certified SLBS steak judges. The steaks are judged on appearance, taste and tenderness. Standard SLBS scoring will be used. All category weighting will follow the SLBS rules. In the event of a tie, the scoring program will break the tie in accordance with SLBS rules.

## **JUDGING PROCEDURE**

The entries will be taken to the outside turn-in table and placed on the tray. When 6 entries are on the tray it will be taken to the inside turn-in table where the number will be changed. The table captain will pick up his/her tray from the table when called.

The table captain will give the numbers of the boxes to the judges. The table captain will then cut the steak in half and separate the halves for presentation. The table captain will keep control of the box throughout the process. After all entries have been scored for appearance the table captain will cut one of the halves into 6 pieces and have each judge take one. When all entries have been put on the judge's food mat the judges will score for taste and tenderness. There will be 6 judges at a table with approximately 1 judge for each team, as in a regular contest.

The table captain will gather the judges score sheets and review them to ensure all categories have received a score and are legible. The score sheets will then be turned into the scoring team.

Steaks will be turned in during a 30-minute window. During the time that will be determined by the contest organizer.

### **DISQUALIFICATIONS**

A team will be disqualified for:

- Turning in after the turn-in allotted time.
- Using a steak not provided by the contest organizer.
- A marked steak.
- Foreign object in the box. This includes anything but the steak, foil disk, natural juices or melted compound butter.