

CONTESTANT:

A contestant is any individual, group, restaurant, etc. hereinafter referred to as a team that will prepare and cook an entry or entries for the purpose of being judged. Each team will be comprised of a head cook and not more than three (3) assistants

EQUIPMENT:

Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets. No team may share a cooker or grill with any other team.

MEAT INSPECTION:

All meats must be cooked to a minimum internal temperature of 145 degrees F, Chicken 165 degrees F. After cooking all meat must be maintained at a minimum temperature of 140 degrees if in a covered container until turned in for judging. All contest meat, once inspected, may not leave the cook team's site until turn in.

COOKING FUELS:

The only approved cooking media are wood, charcoal, or wood pellets. Gas of any kind or any electrical heating element may be used only to start the initial fire or to start burn barrels, charcoal chimneys, etc. A gas starter, gas flame, or electrical heating element may not be used in the cooker after the meat has entered the cooker or during the cooking process. Gas bottles must be disconnected from the cooker once the fire has started and must be removed from the immediate cooking area. A gas flame or electrical heating element may not be used in the cooker during any part of the cooking process.

APPROVED COOKERS:

Any wood, charcoal, or wood pellet fired cookers homemade or commercially manufactured, will be allowed to be used. Electric or manual operated rotisseries or rotating shelves are permitted during the cooking process. Electric or manual operated wood, charcoal, or wood pellet augers are permitted during the cooking process. Electric or manually operated power draft devices are permitted during the cooking process.

- Fires must be of charcoal, briquettes, wood pellets, lump wood, or gas.
- No other heating sources are allowed during the competition. This includes heating hubs, oven, fryers, sous vides.
- Teams can use any brand of grill/barbecue/smoker as long as it use one of above-mentioned fuel-types.
- Manually fed and auger driven pellet smokers are allowed as long as its primary source of heat is from the burning pellets only
- Electric and gas ignition is allowed for the short period of time where the primary fuel is fired.

ELECTRICAL EQUIPMENT:

- Electrical coolers and refrigerators are allowed.
- Electric heating sources will not be permitted for preparation, cooking or holding.
- Electrical starters are allowed.
- Fluid starters (like gasoline) are not permitted.

EQUIPMENT FOR COOKING:

Teams are expected to provide all equipment and supplies (spices, sauces) needed for the management, preparation and cooking within the event, except where these have been arranged by the contest organizer.