



**COTTON FEST BBQ COOKOFF PRESENTED BY RUDY'S BAR-B-Q**  
**COMPETITION RULES**

**TEAM MEETING-** FRIDAY, JUNE 27 – 5PM (COOKS GARAGE)

**COMPETITION TURN-IN TIMES – SATURDAY, JUNE 28**

- **Queso – 12:00 pm**
- **Ribs – 1:00 pm**
- **Brisket – 2:00 pm**

**10-minute turn-in window on both sides (Ex. 11:50AM – 12:10PM)**

1. **COMPETITION TEAMS** – Each BBQ cookoff teams can be comprised of up to 4 members. Each team member **MUST** have a Cotton Fest ticket to participate and at least one team member must have a camping space to participate.
2. **SUPPLIES** – Teams must provide all of their own supplies. **NO ELECTRICITY OR WATER WILL BE PROVIDED.** Props, trailers, vehicles, tent coverings, or any other part of the contestants' equipment **MUST NOT EXCEED** the boundaries of the assigned space unless approved by the special events coordinator. Holes or dug pits are not permitted. Any equipment or devices that may damage the surface area of the contest site in any way are prohibited.
3. **PREPARATION** – All meats will be cooked on-site. The preparation and completion (excluding pre-trimming) of any-and-all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. Pre-trimming competition meat may be removed from the store packaging and pre-trimmed unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time.

**NO GARNISH or SAUCE** is allowed in the tray at turn-in. Meats may be cooked with sauces and/ or other liquids, but once the cooking is complete, sauces and/or liquids cannot be added. **NO PUDDLING IN BOTTOM OF TRAY.**

4. **BBQ PITS** - Any commercial or homemade, trailered or un-trailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but **NOT** to complete cooking. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources (no sharing of heat sources).

5. **SANITATION** – Cooks are to prepare and cook in a sanitary manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. Teams must provide their own cleaning area for wash, rinse, and sanitization.
6. **ENTRIES PER PIT** – Cotton Fest recognizes that a contestant or team consists of one chief cook and no more than three assistants. It will be the responsibility of the promoter to monitor entries. Notwithstanding multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed.
7. The following categories are recognized:
  - a. Traditional Beef Brisket - Seven (7) full slices, recommended ¼” to 3/8” thick. Slices must be placed in the tray parallel to the hinge.
  - b. Pork Spare Ribs - Seven (7) individual cut ribs (bone in) (St. Louis Cut acceptable) Ribs must be placed in the tray MEAT side up lying parallel to the hinge.
  - c. Queso - Fill provided container and no toppings, garnish or sauce on top. All ingredients must be incorporated into the queso. Chips will be provided for the judges.

**\*\*ALL RULES SUBJECT TO CHANGE\*\***