



White Water Classic BBQ Pit Master Competition 2018

Rules

Each team may consist up to four (4) members including one (1) main chef and three (3) assistants. Judging will be for ribs and/or any additional meat of your choice. You must bring your own grill, grilling products and meat for competition. Each cooking team must provide their own meats, seasonings, sauces, garnishes, and all tools and utensils necessary to cook and serve their entries.

Ribs: You must cook one slab, providing two ribs for each of the four judges.

Additional Meat: You must cook a portion of serving per judge.

All grilling must be done onsite. All seasoning and marinating of meats as well as barbecue sauces can be done prior to the event, but is not required. Each contestant must purchase a tailgate spot in order to participate. Vehicles must be parked in designated parking areas. Contestants may set up tents and banners if desired in their space. No cooking of any kind can begin before 7:00 a.m. EDT. All cooks are asked to respect the rights of other grillers; no profane language.

Timeline

Team check-in is from 6:30-7:00 a.m. EDT with the tailgate attendants. Grilling begins at 7:00 a.m. EDT, and judging will begin at 1:30 p.m.

Judges

Entries will be judged by a team of four (4) judges. Meat will be scored on aroma, taste, texture, and overall appeal. The scoring system will be judged on a linear scale from 1 (bad) to 10 (excellent).

Set Up

There will be no electricity provided. *Sauces can be prepared and meats can be marinated before grilling day but is not required.

Note: Each cooking team must provide their own cookers, grills or smokers, and no team may share their grills, cookers or smokers with any other cooking team. All cooking must be done in the grills, cookers or smokers provided by the team, and no cooking will be allowed on the ground, or in the ground. ***After load-in, there will be NO vehicle access in and out of the cookoff site.***