

Perham Lakes Area Rib and Chicken Cook-Off

Perham Lakes Area Rib Cook-Off Event Rules

All competitors' product must be cooked on site and must conform to Minnesota Department of Health food handling requirements.

All food in this event will remain property of the PLAR Cook-Off.

This cook-off competition is judged on Ribs and Chicken only.

Five (5) event judges will judge entries based on taste, tenderness/texture, appearance, and presentation (tie breaker only). Teams must submit at least six (6) separated and identifiable portions of meat in a container. Meat may be presented with or without sauce but may not be pooled or puddled in the container.

Containers cannot have any markings identifying the team only Lettuce & Parsley may be used for garnish.

Scoring system is from nine (9) excellent to two (2) bad five judges scores will be added.

Presentation shall be use in a tie breaker only.

Judges decisions are final.

Judging times will be told to teams in the morning of the event and will be determined based on the number of competitors.

Head Cooks meeting will be held the morning of the event, each team will be notified prior to the event of place and time of the meeting.

Teams can use other ingredients with their entry, but no entry can be a pre-packaged meat product.

Contestants can cook as an individual or as a team up to five (5) persons and these persons are not to be interchanged.

Head Cooks or team members may not enter or participate on more than one team per this event.

All teams (competitors) enter at their own risk and must provide certificate of liability insurance (most homeowners insurance would be adequate. Check with your agent if you have questions.)

All competitors are equal there is no status classifications.

Ribs and Chicken will be provided to the competitors the morning of event. Preparation, seasoning, and marinating of the meat shall be done onsite. Meat must not leave the event site.

Teams must provide all their own equipment, and supplies (cookers, tents, trailers, utensils, etc.) need for preparation of their meat. **No electricity or water will be available.**

Teams may use wood, charcoal, pellets, electric or gas as heat source to cook their meat.

It will be the responsibility of the contestants to see assigned cooking area is kept clean and policed following the event. All equipment must be removed from site the same day as the event.

First aid will not be provided.

This event shall be held rain or shine.

Causes for Disqualification of a Team:

The use of any controlled substances by a team, its members and or guest.

Excessive use foul, abusive, or unacceptable language by a team its members and/or guest.

Distribution of any alcoholic beverages to the general public by a team its members/or guest.

The loud use of an amplifying system or equipment which may be disturbing to contestants and or the general public during the event.

Not conforming to the Minnesota Department of Health recommended guidelines.

Entering a pre-package meat or meat prepared off site.

Rib Contest Prizes:

First Prize: \$600.00

Second Prize: \$400.00

Third Prize: \$300.00

Fourth Prize: \$200.00

Fifth Prize: \$100.00

Chicken Contest Prizes:

1st Prize: \$250.00

2nd Prize: \$150.00

3rd Prize: \$100.00