

The Rules

1. The decisions of the CRCA EL Backyard BBQ committee are final.
2. Each team will be made up of a head cook and as many assistants as the head cook permits.
3. First aid will not be provided.
4. Contestants must have a fire extinguisher. Use of gasoline or other auxiliary heat sources may result in immediate disqualification.
5. No soliciting for any reason.
6. All meat will be provided for the contestants by the CRCA.

Set-up

7. Teams may arrive as early as 8:00 AM and begin cooking once their meat has been delivered.
8. No drilling or hammering of stakes into pavement is permitted.
9. It is the responsibility of the contestants to see that their area is kept clean during and after the contest.

Equipment / Cooking

10. Contestants must provide all equipment.
11. Water will not be provided.
12. No open pits or holes are permitted.
13. All charcoal and wood products must be extinguished and deposited in the assigned area.
14. All equipment must be removed and trash placed in the assigned area.
15. Electric smokers are permitted; no generators allowed, we will provide electric.
16. Contestants must adhere to all electric, fire and other city, county, state, and federal codes.
17. No cooking, seasoning and/or marinating may begin until the Official Meat Inspector has inspected your meat. (Unless otherwise specified by these rules.)

Food / Turn-In

18. Our judges follow the KCBS guidelines for judging, although we are not a sanctioned event.
19. For best ribs – pork only (baby backs only – no country ribs).
20. For chicken - chicken breast and thigh, bone in or boneless.
21. A 9x9 Styrofoam “Clamshell” will be provided for each dish.
22. No marking of turn-in box.
23. Entries in each category must be able to accommodate six judges. An extra rib or two is recommended in case a judge picks up two that were not completely cut through – this can result in a judge(s) not getting a rib and having to score it a 1.
24. Once meat and other proteins have been inspected, it must not leave the contest site.
25. Turn-ins for sauces at 1:30 pm, chicken at 2:00 pm and for best pork ribs at 2:30 pm. THESE TIMES ARE SUBJECT TO CHANGE. Teams will be notified via email prior to the contest.
26. There will be a 5 minute window on either side of turn in times.
27. Garnish is completely optional - but if used, must follow KCBS rules.

Clean Up

28. Please help us with proper disposal of all garbage and ashes, in the respective locations and receptacles provided. Dumping of trash in the ash barrels is dangerous and may immediately disqualify your team - no refunds. Help us make this a clean, safe and enjoyable event. Thank You!

Most Important Rule of All... HAVE FUN!!

BBQ Sauce • The Rules

We are only accepting 20 entries on a first-come basis.

1. The BBQ sauce must be homemade.
2. The BBQ sauce may be pre-made in advance, or the day of. It may be fresh or cooked.
3. The BBQ sauce may be of any kind or texture (e.g. mustard, vinegar, tomato, thin, chunky, etc.)
4. Salsas and hot sauces are not permitted - it must be BBQ sauce.
5. Winners will be announced along with the other awards.