

Hector Mendieta Memorial Scholarship Fund Inc.
Tunes& Tails BBQ Cook-Off

Cooking Rules

February 9, 2018

In honoring a great man, may great things happen for others!

General Meat Information

Contestants will provide their own meat. All meat will be inspected upon arrival and before selecting a spot for your team to park for the weekend. If you are sending someone to check-in and set-up, please send your meat with the team member that will check in.

No meats can be marinated or pre-seasoned. Meat can be removed from store packaging and pre-trimmed. Meat can be cooked however you prefer as long as it is cooked on the pit. No applying sop or sauce to the meat after it has been placed in the tray you will be turning in.

Teams may begin cooking/preparing meats and jackpots once they have checked-in and their meats have been checked by an official.

General Jackpot Information

Teams can submit more than one entry per jackpot (up to 5 per category total per team). Each entry costs \$25.00. Each jackpot has to be enough for at least 20 tastes (judges).

Meat entries (per IBCA rules):

Beef Brisket

1. Nine (9) full slices
2. Head judge will announce the required thickness of each slice
3. Blocking brisket ends is allowed.
4. The fat cap may be trimmed or cut away before the slices are placed into the tray.

Pork Spare Ribs

1. Nine (9) individual cut ribs (bone in)
2. St Louis Cut are acceptable
3. Ribs must be placed in the tray TOP side up lying parallel to the hinge.

Chicken

1. Two (2) separate halves (1/2) fully jointed chicken with SKIN ON that includes a breast, wing with tip (visible, not tucked under), thigh, and drumstick. (No Cornish Game Hens)

Jackpots

Nancy's Cocktail Choice (Bartender's Choice) (Friday 02/09/18)

1. Nancy's Cocktail Choice is our way of combining Bloody Mary's and Margaritas, but we are broadening the scope of what you can turn in. Each entry can be your choice of any cocktail you wish to present to the judges. It can be sweet, sour, spicy, on ice, blended, no ice, etc. Your choice!
2. There are no rules against garnish. You can have garnish in the cup. The entries cannot be entered in anything but the 20 oz. Styrofoam cup provided by the IBCA Head Judge on Friday night.
3. You must make your cocktails at the cook-off. No cocktails that are made prior to the contest are allowed.

Hector's Choice (Chef's Choice) (Friday 02/09/18)

1. Your dish may be any type of "dish" cooked on the pit. Anything goes, but **no desserts!!**
2. Must be servable in a styrofoam tray. Liquids (soups, stews, gumbo, etc.) make that difficult.

Beans (Saturday 02/10/18)

1. Beans are Pinto beans.
2. Beans must be dry upon entry. No pre-cooked beans will be allowed.
3. There are no longer any restrictions on what is inside the turn-in cup with the bean or the size of the ingredients inside the cup.
4. You will have to fill a 20 oz Styrofoam cup to turn in.

Kids' Q (Saturday 02/10/18)

1. Ages 8-12 & 13-17.
2. Each entrant will receive one (1) pork chop to cook. It can be cooked with a dry rub or sauce. Your choice.
3. You must use the container provided by the Head Judge to turn in the chop.
4. The child is expected to cook the chop under the supervision of an adult, but the adult is not to cook the chop for the child.