

# BGRC BBQ COOK-OFF

SATURDAY, AUGUST 10<sup>TH</sup>

## RULES

### MEAT

- ALL MEAT MUST BE COOKED ON SITE, PRECOOKED MEAT IS NOT ALLOWED
- MEAT CAN BE SEASONED BEFORE YOU ARRIVE
- MEAT MAY BE BRINED UPON ARRIVAL

### BBQ PITS/BURNERS/SMOKERS

- GAS, CHARCOAL, AND WOOD FIRE PITS, BURNERS AND SMOKERS ONLY, NO ELECTRIC PITS OR SMOKERS
- ALL FIRE PREP MUST BE DONE ON SITE

### BEANS

- ALL COOKING AND VEGETABLE PREP MUST BE DONE ON SITE
- BEANS MAY BE WASHED AND PRE-SOAKED WHEN UPON ARRIVAL

### MARGARITAS/BLOODY MARY'S

- ALL DRINKS MUST BE MIXED ON SITE

### TURN IN TIMES

BLOODY MARY'S	10AM
BEANS	12 PM
RIBS	1PM
CHICKEN	2PM
BRISKET	3PM
MARGARITAS	4PM