

Steak Cooking Rules



Galvinelli Meat Co.

**All American
Father's Day
Steak Cook Off
June 13, 2015
Cost: \$75**

The graphic features a stylized American flag background with red and white horizontal stripes and a blue field with white stars. A silver charcoal grill with a black lid is positioned in the lower right, with a large, stylized flame rising from it. The text is overlaid on the left side of the graphic.

- **Cook teams may cook on Gas Grills, Charcoal Grills, Electric Grills or Wood Grills.**
- **Turn in time 2:00 pm**
- **Each team needs to cook on a separate fire source with the following exception: Trailers that have multiple grills or large grills that are totally divided are allowed as long as each cooker has their own fire source.**
- **The Cook-off organizer/sponsor will provide all the rib-eye steaks. Teams are to provide ice chests for steak storage. NO other rib-eye steak is to be present at the cook site other than the rib-eyes given to you. If any other rib-eye steaks are found in your cook site, your team will be disqualified.**
- **Teams are subject to random ice chest inspections.**
- **Steak selection will be conducted by a lottery at the cooks meeting. During steak selection cookers will point to the two steaks they want, cookers may not touch the steaks. They will be given a 30 second period to pick their steaks or two will be chosen for them.**
- **Each team is required to have some type of fire extinguishing device in their cook site.**
- **Steaks may not be removed from your numbered cooking area except to turn in your entry. Any violation of this will result in immediate team disqualification from the competition.**
- **Steaks will be judged with regard to Taste, Texture, Appearance, Doneness and Overall Impression.**
- **Steaks should be cooked Medium (warm pink center).**

- **Steaks may be lightly trimmed before, but not after, cooking**
- **This event will be judged by a panel of judges and will be in a “blind judging” format.**
- **Competition steaks must be submitted in the provided boxes. Steaks may not be marked in any way with the exception of grill marks. No garnish is allowed. Steaks must be turned in whole and uncut.**
- **Turn in times will be announced at cooks meeting. Steaks turned in after the deadline will NOT be judged.**
- **Taste is the first tie breaker and doneness is the second tie breaker.**
- **You must be 18 years old to compete**
- **Entry Fee \$ 75.00**
- **Trophies awarded**
- **I have read and understood the rules**

TEAM NAME AND PHONE