



COWTOWN BBQ CONTEST RULES

(Pro & Backyard Divisions – Ribs + Brisket)

1. GENERAL OVERVIEW

- Contest is open to both **Professional (Pro)** and **Backyard** teams.
 - Each team will compete in:
 - **Pork Ribs**
 - **Beef Brisket**
 - Judging is blind and based on:
 - Appearance
 - Taste
 - Tenderness
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2. TEAM DEFINITIONS



PRO DIVISION

- Open to experienced teams and past competitors.
- Food trucks and Restaurants (**ANYONE WHO GETS PAID TO COOK**) must compete in **this division**
- May cook on **any pit or smoker** (wood, charcoal).
- Eligible for **full prize payouts + Grand Champion / Reserve Champion**.



BACKYARD DIVISION

- Designed for amateurs and first-time competitors.
 - No prior major wins (GC/RC in sanctioned events).
 - **Pellet grills allowed in this division only**
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3. ENTRY & MEAT RULES

Meat Categories:

- **Pork Ribs**
 - Spare ribs or baby backs allowed

- Must be cooked bone-in
- **Brisket**
 - Whole packer brisket (flat + point)
 - Must be cooked as one piece

Meat Handling:

- All meat must be:
 - Store bought no fair meat or specialty meats. (maybe asked for receipt for proof)
 - Teams provide their own meat
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4. COOKING RULES

- Fires must be:
 - Wood, charcoal, or pellets (backyard division only)
 - No gas or electric heat sources (except for starting fires)
 - No sous vide.
 - Teams must cook within their assigned space.
 - Briskets can be started beforehand due to cooking time needed must be finished at contest
 - Ribs must be cooked on site
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5. TURN-IN TIMES (Recommended)

- **Ribs:** 3:30 PM
- **Brisket:** 4:30 PM

👉 10-minute window (5 before / 5 after)

Late entries = **disqualified**

6. TURN-IN REQUIREMENTS

Standard Box Rules:

- Provided containers (9x9 clamshell)
- Garnish:
 - Optional parsley/lettuce only OR no garnish your choice.

Portions:

- Minimum of:
 - **6 separate rib portions**
 - **6 brisket slices (pencil-width thickness)**

Prohibited:

- No pooling sauce
 - No foreign objects
 - No marked containers. Must use provided one
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7. JUDGING CRITERIA

Each entry scored on:

- **Appearance (1–9)**
- **Taste (1–9)**
- **Tenderness (1–9)**

👉 Weighted scoring:

- Taste = 2x weight
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8. SCORING & AWARDS

PRO DIVISION:

- 1st – 5th place in:
 - Ribs
 - Brisket
- **Grand Champion (GC)**
- **Reserve Grand Champion (RGC)**

BACKYARD DIVISION:

- 1st – 3rd place in each category
- Backyard Grand Champion

👉 **GC determined by combined scores across both meats.**

Payout: Based on participants for meats Grand Champion & Reserved Guaranteed

PRO DIVISION:

- Grand Champion - \$1500
- Reserve Grand Champion - \$750
- Each meat – 1st \$350 2nd \$250 3rd \$150 4th \$75 5th \$50 (for 25 teams)
- PEOPLES CHOICE THIS DIVISION ONLY \$300

BACKYARD DIVISION:

- Grand Champion - \$500
- Reserve Grand Champion - \$250
- Each meat – 1st \$150 2nd \$75 3rd \$50 (for 20 teams)

9. FOOD SAFETY & SANITATION

- Gloves required when handling cooked meat
 - No serving raw/undercooked meat
 - Clean site required
 - Fire extinguishers recommended
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10. CONDUCT & FAIR PLAY

- No sharing food with judges
 - No interfering with other teams
 - No loud or disruptive behavior during quiet hours (if overnight event)
 - Judges' decisions are final
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11. EQUIPMENT & SITE RULES

- Teams responsible for:
 - Tents
 - Power (if not paid for)
 - Lighting
 - No open fires on the ground (use pits/fireboxes)
 - Grease disposal required (no dumping)
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12. ADD-ONS

- 🏆 People's Choice (samples sold to public most votes wins)
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13. TIEBREAKERS

- Highest taste score wins
 - Then tenderness
 - Then appearance
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14. WEATHER / FORCE MAJEURE

- Event runs rain or shine
- No refunds unless event is canceled