

# Town of Troy, NC

## Bigfoot Brisket Cook-off

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**When**—Saturday, November 11, 2023

**Where**—Parking Lot located on Liberty St (behind Town Hall)

**SET-UP**—Can begin at 4:00 PM, Friday November 10th. Meat Inspection begins at 6:00PM.

### General Cook-Off Rules

1. This is an amateur cooking contest and it is intended that there be no further distinctions regarding entry classifications.
2. Only ONE team per barbecue pit will be allowed. Where cooking rigs contain two separate pits, two separate teams may cook (one team per pit). Multiple entries of contest meats from any one team will not be allowed.
3. Barbecue, for the purpose of this contest is defined as raw or uncured meat prepared over a wood or charcoal fire, basted or not, as the cook sees fit.
4. All meats must be USDA or State DA inspected and passed. No pre-seasoning, injecting, marinating or cooking of any entry is permitted until after inspection by the Official Meat Inspector as appointed by the contest organizer. Meat inspection begins at 6:00 PM on Friday, November 10, 2023. All contest meat, once inspected, may not leave the cook team's site until turn-in.
5. No pre-seasoning or pre-cooking of the meat is allowed until it has been inspected and approved for cook-off use. Any meat found not in compliance with this rule will be disqualified.
6. Once meat has been inspected and approved, they must not leave the contest area.
7. Gas or electric cooking equipment will be allowed. Electric powered accessories such as spits may be permitted. Any cooker—homemade or commercially manufactured—will be allowed to compete in this contest. No open pits.
8. There will be no refund of entry fees for any reason and the decision of the host contest committee and judges are final.

**Judging for this event will be blind judging only.** Entries will only be submitted in a numbered container provided by the event organizer. The container will then be renumbered by the Table Captain before being presented to the judges. The only thing permitted in the container is meat (6 servings 2-3 oz portions of sliced brisket and 6 servings – 2-3 oz portions of ribs, which must be cut apart), no garnish or tinfoil will be permitted. Judging Criteria is as follows:

1. Entries will be judged by a panel of 4 judges
2. Scores will be based on Appearance, Tenderness/Texture, and Taste
3. The scoring will be 10 (excellent) to 2 (bad). Any whole number between 10 and 2 can be used to score.
4. A one (1) is given to a disqualification and requires approval from event coordinator.
5. The team with the highest overall number will be awarded 1<sup>st</sup> place with 2<sup>nd</sup> place and 3<sup>rd</sup> place awarded by the second and third highest score, respectively, in each category.
6. The Grand Champion will be awarded by the highest cumulative score from both the pork rib and brisket competitions.

### **Meat Categories**

This is a brisket and pork rib cooking competition, permitted meat is a whole or packer brisket (12-16 lbs.). Meat must be sliced. The brisket must be cooked as a single piece of meat. Pork ribs must be baby back ribs and must be cooked bone in (no country style ribs without the bone).

### **Meat Turn-in Times**

There will be a 10-minute window where meat will be accepted. No meat will be accepted outside of this window.

- Pork Rib (baby back ribs) turn in time will be 1:30 PM – 1:40 PM
- Brisket turn in time will be 3:30 PM – 3:40 PM
- AWARDS WILL BE PRESENTED AT 4:50 PM

### **PRIZES TO BE AWARDED**

There will be prizes awarded individually for the brisket competition and the pork rib competition. In addition to these prizes there will be an award for the Grand Champion, which will be a result of the cumulative score from both the brisket and pork rib competition. The prizes that will be awarded are as follow:

#### **PORK RIB**

**1<sup>ST</sup> PLACE - \$350**

**2<sup>ND</sup> PLACE - \$250**

**3<sup>RD</sup> PLACE - \$150**

## **BRISKET**

**1<sup>ST</sup> PLACE - \$350**

**2<sup>ND</sup> PLACE - \$250**

**3<sup>RD</sup> PLACE - \$150**

## **GRAND CHAMPION**

**\$500**

## **PEOPLE'S CHOICE AWARD**

**In addition to the judging awards, there will also be a PEOPLE'S CHOICE AWARD based on judging from the public. This will be a pork/Boston butt competition and is optional.** At 10:30 the public will be allowed to purchase a bracelet which will get them a 2 oz cup sample from participating cookers. The sampling event will begin at noon and will conclude at 4:00 PM. After the competition, the total votes for the cookers will be tabulated and the winner will receive one half (1/2) of the total proceeds from the bracelet sale. The remaining one half (1/2) will go to SHOP WITH A COP, where our local police officers take children Christmas shopping to make sure their Christmas is special and bright!

- **If you plan to participate in this, please indicate this on the registration sheet. Again, this is optional. Each team will be provided (4) approx. 10lb. Boston Butts for this part of the competition.**

## **Cook/Team Responsibilities**

1. Each team is required to keep all equipment including cooker, canopy, trailer, etc. contained within the assigned space. If additional space is required, the team should contact the contest organizer and make satisfactory arrangements.
2. All teams are expected to maintain their cook sites in an orderly and clean manner and to use good, sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state, and local food safety rules and regulations must be adhered to at all times.
3. Use or presence of alcoholic beverages is strictly prohibited and will be grounds for disqualification.
4. Each team will be required to have a fire extinguisher (A,B,C) in full view at all times.

## **Water and Electricity**

There will be access to water and electricity for cookers on site. You must carry your own water from the taps. Each team may bring their own generator should they wish.

### **Acceptance**

The entry fee includes a 20x25 space and entry in the brisket/ribs cook-off. Space is limited and acceptance of each team will be decided by the TNRC Cook-off Committee.

To be considered for a spot in this competition, you must have your registration form and payment in full by:

Early Registration Fee: \$75      10/15/23 End of Registration

**Checks should be made payable to TNRC.**

All entry forms and payments should be mailed to:

**TNRC  
Bigfoot Cookoff  
315 N Main St  
Troy, NC 27371**

The TNRC Cook-off Committee reserves the right to make additional regulations as the situation warrants. All decisions of the Cook-off Committee and Judges are FINAL.

If you have any questions, please email [jburris@troy.nc.us](mailto:jburris@troy.nc.us)