

Brisket

Brisket, may be submitted chopped, pulled, sliced, or diced as the cook sees fit; as long as there are six separate pieces or enough for six judges.

Brisket may be a whole brisket, a flat, or a point. CORNED BEEF BRISKET IS PROHIBITED.

Wrapping the brisket after you achieve the desired amount of smoke will help keep it from drying out.



Top mistakes Cooks make

- Used illegal garnish (Red leaf lettuce, Kale, Napa cabbage)
- Did not put in a minimum of six separate samples in the turn in box
- Did not have team number on top of the turn in box
- Had a sloppy presentation (product should look good)
- Had a bad smell (product should smell appetizing)
- Sculpting / marking (don't get too creative with presentation)
- Turned in undercooked meat
- Turned in the wrong meat
- Missed the turn in time (Time management is important)
- Did not turn in one of the 4 main categories
- Used their competition meat for Friday's dinner
- Went home and forgot to come back

Helpful Hints

- Make notes of temp, cook time, results
- Let meats rest wrapped in foil or hot box, before cutting, pulling, chopping
- Draft a time line and stick to it
- Taste everything, then add to your notes
- Take pictures of all of your turn ins
- Read the judging procedures, it will let you know what the judges are asked to look for while judging
- Read the KCBS rules
- Respect your neighbors
- All meats may be trimmed at home but not seasoned, injected or marinated
- Pick up your scores after the awards



**KANSAS CITY
BARBEQUE
★ SOCIETY ★**

Tips for New Competition Cooking Teams

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Kansas City, MO 64134
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Chicken

CHICKEN-NOT POULTRY

Chicken includes Cornish Game Hen and Kosher Chicken.

Chicken, may be prepared for a contest whole, half, pieces or any combination as the cook chooses.

Chicken may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there are six separate pieces or enough for six (6) judges.



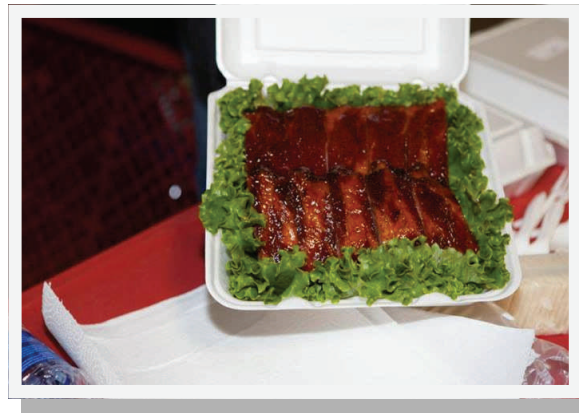
Ribs

Ribs must include a bone. COUNTRY STYLE RIBS OR CHOPPED RIB MEAT ARE PROHIBITED.

Ribs may be presented with either 1 or 2 bones.

A properly cooked rib should have texture, moisture, and the meat should have a slight tug and come clean from the bone only where the bite has been taken.

Always make sure the ribs are cut completely cut through as the judges will not pull them apart.



Pork

PORK SHOULDER OR BUTT

Pork is defined as Boston Roast, Butt, Picnic and or Whole Shoulder weighing at least four pounds at the time of inspection.

Pork may be presented pulled, chopped, sliced or any combination of the above.

Pork must be cooked whole with bone in or bone out.

Always taste your product, Pork should not be mushy.

