

Steak Cook-off: Official Rules Sheet

Event Schedule

- **3:00 PM:** Registration opens and cook site setup begins.
- **6:00 PM:** Official steak turn-in time for judging.

Competitor Eligibility

- **Age limit:** Competitors must be men aged 17 years or older.
- **Registration:** All entrants must officially register before setting up.

Meat & Turn-In Box Rules

- **Steak selection:** Competitors may provide a **steak of their own choice** (any cut is permitted).
- **Weight requirement:** You must present at least 12 oz of steak for judging.
- **Inspection:** Meat must be presented at registration in a sealed package.
- **No prep:** No pre-seasoning or pre-marinating allowed before registration.
- **Slicing rule:** Steak must be turned in cut into approximately 2 oz slices.
- **Official box:** Each competitor will receive an identical, numbered turn-in container.
- **No tampering:** You cannot add markings, writing, or alterations to the outside of the container.
- **Anonymity:** The container must not be identifiable to the judges in any way.

Equipment & Cooking Rules

- **Fuel choice:** Charcoal, wood, gas, or flat-tops are all permitted.
- **Surface choice:** Grills or flat-top cooking surfaces are allowed.
- **Containment:** All fires must be inside a contained grill.
- **Ground fires:** No campfires or open fires on the ground allowed.

Judging Criteria & Scoring

- **Scoring system:** Each category below is scored from 1 to 5 points.
- **Taste:** Flavor profile, seasoning balance, and meat quality.
- **Doneness:** Ideal internal temperature and even cooking throughout.
- **Texture:** Tenderness, juiciness, and mouthfeel of the steak.
- **Smell:** Appetizing aroma from the cook and seasonings.
- **Overall impression:** The judge's final takeaway and overall enjoyment.
- **Sauce & liquid restriction:** No sauces of any type or added pools of liquid are allowed in the turn-in container.
- **Violations:** Any sauce or liquid violation will result in an overall point deduction.
- **Tie-breaker rule:** In the event of a tie score, the winner will be decided by the order of turn-in (the earlier submission wins).

Awards

1st Place: Champion
2nd Place: Runner-Up
3rd Place: Third Place

Event organizers will be the final arbiters of any rules not clearly listed here.

Meadowbrook Men's Burger Cook-Off: Official Rules

Timeline & Turn-In Window

- **3:00 PM:** Registration opens and cook site setup begins; **6:00 PM:** Official steak turn-in time for judging.

Competitor Eligibility

- **Age limit:** Competitors must be men aged 16 years or younger.
- **Registration:** All entrants must officially register before setting up.

Meat Restrictions & Registration

- **Inspection:** All meat must be presented and inspected at the registration table.
- **Sealed Packaging:** Meat must be completely sealed in its original retail or butcher packaging at registration.
- **Beef Only:** No pork, turkey, or other meats allowed.
- **No Additives:** 100% pure beef with no mixed-in vegetables or fillers.
- **Ratio:** Any fat-to-meat ratio is permitted.
- **Preparation:** No pre-seasoning or pre-marinating allowed before official registration.

Equipment & Fuel

- **Grills:** Competitors must bring their own cooking surface.
- **Surfaces:** Traditional grills, flat tops, and griddles are accepted.
- **Fuel:** Competitors must provide their own charcoal, wood, or gas.

Bun & Presentation Rules

- **Quantity:** Competitors must turn in exactly **two (2)** separate, whole, ready-to-eat burgers for judging.
- **Patty Count:** Each turned-in entry must be a single-patty presentation only.
- **Plain Buns Only:** Buns must have no ingredients baked directly into the dough.
- **Prohibited Buns:** No baked-in cheese, jalapeños, onions, or other embedded toppings.

Blind Judging & Container Rules

- **Official Container:** Each competitor will receive an assigned, numbered turn-in container at registration.
- **No Alterations:** Competitors must not mark, scratch, or alter the outside of the container.
- **Anonymity:** Any container with identifying marks outside the official number will be disqualified.

Toppings & Extras

- **Provider:** Competitors must provide all of their own burger toppings.
- **Allowed Extras:** Cheese, lettuce, tomato, onion, bacon, egg, and jalapeños are permitted.

Scoring & Judging Criteria

Each category is judged on a 10-point scale (1 being the lowest, 10 being the highest) for a maximum base score of 40 points per judge.

- **Taste (1-10 points):** Flavor profile, seasoning balance, and beef flavor.
- **Doneness (1-10 points):** Proper cooking execution and internal temperature consistency.
- **Texture (1-10 points):** Juiciness, tenderness, and mouthfeel of the patty.
- **Overall Appearance (1-10 points):** Visual appeal, presentation, and plating.
- **Late Turn-In Penalty:** Entries received after 6:00 PM will face an overall point deduction or disqualification during the judging process.
- **Tie-Breaker Rule:** In the event of a tied score, the competitor who turned in their burgers earliest will win.

Event organizers will be the final arbiters of any rules not clearly listed here.