







# DS

# REBURN COOK-OFF

## WHEN

- The DS Reburn Cook-Off will be held on Saturday, July 23, 2022 at our retail store location.
- A Breeo 24" X Series Firepit with Searplate, an Outpost Grill, tables, firewood, and fire starters will be supplied the day of the cook-off.
- A voucher to Smoker's Butchering will be given to contestants the week before the cook-off to cover meat costs. There is no entry fee for the cook-off.

## THE DAY OF

- Contestants should arrive around 8AM at DS to be assigned a team number.
- At 8:30AM there will be a contestant meeting.
- Contestants may cook their dishes any time after 9AM.
- All dishes must be brought to the judging area between 12PM - 12:30PM.
- Winners will be announced between 1PM - 1:30PM.

## JUDGING

- Dishes will be judged as is when they are turned in.
- Judges are not allowed to view the cook-off to maintain overall fairness.
- Contestants will be disqualified if they break any of the rules or do not turn in their dish by 12:30PM.
- Judges will determine winners by using the scoring sheet provided on the next page.

**FIRST PLACE: \$1000**  
**SECOND PLACE: \$500**  
**THIRD PLACE: \$250**

## RULES

- Dishes must include 1 meat from Smoker's Butchering and an additional side of the contestants choosing. The additional side can be a vegetable, fruit, seafood, pasta, or anything else that the contestants see fit to cook on a Breeo.
- Contestants must prepare 5 of the same dish and choose their best 1 to give to the judges. The remaining 4 dishes are to be shared between contestants and people watching the event. DS wants this to be a family friendly cook-off.
- All meat is to be provided by Smoker's Butchering and DS will verify what contestants purchased with their voucher before the cook-off.
- Contestants are allowed to purchase 6 portions of meat with the voucher we provide them.
- Contestants must cook 5 portions of meat during the competition. The remaining 1 portion is for testing prior to the cook-off or to be used as an extra during the cook-off.
- The dishes must be cooked on a Breeo Firepit provided by DS. Contestants may use any accessories they choose to bring but, the Breeo must be the heat source.
- Contestants may choose to bring their own wood, charcoal, or any other wood-based fuel.
- Contestants may marinade, brine, season, inject, and anything else they see fit to do to the dishes prior to the cook-off if they choose to do so.
- All sides, sauces, marinades, brines, seasonings, etc will be provided by the contestants and can be prepared prior to the cook-off if they choose to do so.
- This is an outdoor cook-off and electric will not be provided. Contestants should prepare knowing this before the cook-off.
- Please do not mark or brand the dish in any way. DS wants to maintain anonymous judging. (Normal grill marks are ok)



DISHES MUST INCLUDE 1 MEAT PROVIDED BY SMOKER'S BUTCHERING AND AN ADDITIONAL SIDE OF THE CONTESTANTS CHOOSING

DISH # _____	TOTAL POSSIBLE POINTS (100)	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT	TOTAL
<b>OVERALL APPEARANCE</b> Does the dish have appetizing color? Does the dish have eye appeal?	20	6 7 8	9 10 11	12 13 14	15 16 17	18 19 20	
<b>OVERALL TASTE</b> Do you like it or not? What flavor stands out? Is it better with sauce or without?	20	6 7 8	9 10 11	12 13 14	15 16 17	18 19 20	
<b>MOISTURE OF MEAT</b> Is meat juicy, not wet & mushy? Is the meat dry, overcooked?	20	6 7 8	9 10 11	12 13 14	15 16 17	18 19 20	
<b>TENDERNESS / TEXTURE OF MEAT</b> Smooth / Grainy? Fibrous / Mushy? Tender / Chewy? Succulent / Rubbery?	20	6 7 8	9 10 11	12 13 14	15 16 17	18 19 20	
<b>PAIRING OF SIDES</b> Do they enhance the dish? Do they pair well with the meat? Are they suitable for a Breeo Fire Pit?	20	6 7 8	9 10 11	12 13 14	15 16 17	18 19 20	
Judges will start scoring at the “Good” category and go up or down from there as they see fit. The lowest total score of the 5 judges will be thrown out. In case of a tie, the lowest thrown out score will be added back in. If still tied, the scores will be compared with all 5 judges for highest cumulative scores in taste, then tenderness, then appearance.							<b>TOTAL SCORE</b> 