



DS

REBURN

COOK-OFF

JULY 27, 2024 | 9AM - 1PM





DS

REBURN COOK-OFF

WHEN

- The DS Reburn Cook-Off will be held on Saturday, July 27, 2024 at our retail store location.
- A Breeo 24" X Series Fire Pit, Searplate Griddle, Outpost Grill, tables, firewood, and fire starters will be supplied the day of the cook-off.
- Contestants will be cooking ribeye steaks provided by DS the day of the cook-off and at least 1 additional side of their choosing. The cook-off can be done individually or with one partner (any winnings will be shared).

THE DAY OF

- Contestants should arrive around 8AM at DS to be assigned a 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. First Place will be eligible to compete in Breeo's National Competition at Field To Fire later this year!

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: \$1500
SECOND PLACE: \$750
THIRD PLACE: \$500

RULES

- Contestants will prepare 4 ribeye steaks provided by DS. Steak #1 & Steak #2 will be chosen by contestants using a random number draw. Contestants will be given a maximum of 30 seconds to choose each steak. Contestants will choose from these 2 steaks for judging.
- Steak #3 & Steak #4 will be given at random for the contestants to cook and share with spectators. The remaining steak from the random number draw that is not going to be used for judging will be shared with spectators as well.
- The additional side that must be prepared can be a vegetable, fruit, seafood, pasta, or anything else that the contestants see fit to cook on a Breeo. Contestants should prepare an ample amount of their additional side to share with spectators.
- 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.
- Contestants may lightly trim, marinade, brine, season, or inject prior to cooking their steak if they choose to do so. Any strings, toothpicks, skewers, or other foreign objects must be removed from their steak prior to turn in.
- 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. This is an outdoor cook-off and electric will not be provided. Contestants should prepare knowing this in advance.
- Please do not mark / brand the steak or side in any way. DS wants to maintain anonymous judging. (Normal grill marks are OK)
- Contestants must turn in 1 uncut steak on the provided plate and place it in their numbered steak turn in box. No garnish or sauce is to accompany the contestants steak. Butter (as long as it is melted) and natural pooling of juices is acceptable.
- Contestants must turn in their additional side on the separate provided plate and place it in their numbered side turn in box.



MUST INCLUDE 1 RIBEYE STEAK PROVIDED BY DS (UNCUT & COOKED TO A MEDIUM DONENESS) AND AN ADDITIONAL SIDE OF THE CONTESTANTS CHOOSING

| CONTESTANT # _____ | TOTAL POSSIBLE POINTS (100) | POOR | FAIR | GOOD | VERY GOOD | EXCELLENT | TOTAL |
|---|--------------------------------------|-------|---------|----------|-----------|-----------|------------------------|
| OVERALL APPEARANCE Does the steak have eye appeal? Does the side have eye appeal? | 20 | 6 7 8 | 9 10 11 | 12 13 14 | 15 16 17 | 18 19 20 | |
| OVERALL TASTE Do you like it or not? What flavor stands out? Is it seasoned properly? | 20 | 6 7 8 | 9 10 11 | 12 13 14 | 15 16 17 | 18 19 20 | |
| MOISTURE OF STEAK Is the steak juicy, not wet & mushy? Is the steak dry or overcooked? | 20 | 6 7 8 | 9 10 11 | 12 13 14 | 15 16 17 | 18 19 20 | |
| TENDERNESS / TEXTURE OF STEAK Smooth / Grainy? Fibrous / Mushy? Tender / Chewy? Succulent / Rubbery? | 20 | 6 7 8 | 9 10 11 | 12 13 14 | 15 16 17 | 18 19 20 | |
| PAIRING OF SIDES Do they enhance the dish? Do they pair well with the steak? 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. | | | | | | | TOTAL SCORE |