



The 9th Annual
COUNTRY STYLE
GRILLOFF

RULES

- Each Chef will be required to grill approximately 2 cases of RIBS. (*Pork Ribs Only*, St. Louis cut)
(*The number of wings is TBA*)
- The meat will be provided, but all grilling ingredients and personal supplies are the Chefs responsibility.
- All meat will be handed out at 9am sharp on the morning of the competition.
- All meat will be completely RAW with NO PREP WHATSOEVER! There will be NO pre-seasoning, pre-marinating or pre-tenderizing prior to event.
- All work must take place on site.
- Grilling stations on-site will be pre-assigned
- All Chefs must be pre-registered (Grilling stations can be set-up the day before if the Chef prefers it)
- A Chef may use ANY GRILLING TECHNIQUE during the competition, so long as the cooking process is done entirely on the grill.
- Proper Hygiene is essential. There will be a wash station on-site
- Each Chef may have up to TWO personal helpers during competition. Any Chef who uses additional help will be disqualified
- GLOVES ARE MANDATORY!
- Check-in time CUTOFF is 9 am. (No entry on grounds after 9am)
- Please see the **PRIZES AND JUDGING CRITERIA** page for info on the judging process

ENTRY FEE: \$300 Proceeds benefit local Scholarships

For Questions Contact: ART @ countrystylefun@gmail.com

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