



2025 TACCA BBQ Cook-Off Official Rules and Details

COOK'S Meeting 11:30 am on Monday 03/03/2025: San Antonio Shrine Pavillion

1. CATEGORIES -

- Brisket
- Pork Spare Ribs
- Chicken
- Chef's Choice
- Bloody Mary
- Margarita

2. COOKING MEATS - All meats will be cooked at the Pavillion grounds in assigned spots. No pre-cooking or marinating is allowed. Judges may conduct random inspections to ensure meat has not been pre-cooked or marinated. No meat can leave the Pavillion grounds after start time.

3. SANITATION - Entrants are expected to prepare and cook all food in as sanitary a manner as possible. Cooking conditions are subject to inspection by the judging committee. It is at the discretion of judges to eliminate teams if unsanitary methods are being used.

4. ENTRIES PER PIT - Each team may enter as many different categories as they would like, however only one entry per category is allowed by a team.

5. NO VEHICLES IN COOK AREA/PITS. Remove vehicles by 5pm Friday 03/07 and 10am on Saturday 03/08

6. DOUBLE NUMBER SYSTEM - A secret, double number system will be used. Two tickets with the same number will be used, one firmly attached to the top of the judging tray or cup in a manner which hides the number and the other ticket easily removed by the cook for retention. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray/cup will be removed and announced.

7. JUDGING TRAYS - A Styrofoam tray will be supplied to teams for entries with a single sheet of aluminum foil in each tray. Foil pans will be provided for chicken. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged. Margaritas and Bloody Mary will be entered in a Styrofoam cup with lids provided.

8. JUDGING TRAY CONTENTS - All garnishes and condiments are prohibited, as they do not reflect true quality of the cooked meats. *Meat may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces, seasonings and/or liquids may not be added once meat is in the tray. There must be NO PUDDLING OR POOLING in the bottom of the tray. Additionally, CONTAINERS THAT CANNOT BE CLOSED WILL NOT BE ACCEPTED AT TURN-IN.* The amounts are as follows:

- **Brisket** - Seven (7) slices approximately 1/4 to 3/8 thick. Horizontal with fold of tray.
- **Pork Spare Ribs** - Seven (7) individual cut ribs (bone-in) placed Meat side up in tray. Horizontal with fold of tray.
- **Chicken** - One-half chicken, fully jointed (to include the complete wing, breast, leg, thigh).
- **Chef's choice** - at least (7) bites of food not of other categories; if you can cook it on a pit, it is legal!
- **Margaritas** – One 16 oz cup
- **Bloody Mary** - One 16 oz cup

9. SIDE ENTRANTS – Individuals who do not have a cook team but would like to compete can do so by entering for each side entries. Side entrants can compete in Bloody Mary's, Margarita's and Chef's Choice for a fee of \$25 per entry. These entrants will register the same as those entrants for BBQ spots and will follow the same rules for judging. All garnishes and condiments are prohibited for drink entries.

10. TURN-IN TIME - Turn-in times for each category are listed below. Judging trays received after that time will not be accepted for judging. Each team is responsible for bringing their entry to the appropriate table at turn in time. In the event of any emergency the Head Judge has the authority to make a time change and give proper notification to the head cooks.

Friday, March 07th:

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|---|----------------|
| ● Meat Inspection/Containers Distributed | 5:00 pm |
| ● Margaritas | 6:30 pm |
| ● Chef's Choice | 7:30 pm |

Saturday, March 08th:

- | | |
|---------------------------------|-----------------|
| ● Bloody Mary | 11:00 am |
| ● Chicken | 2:00 pm |
| ● Pork Spare Ribs | 3:00 pm |
| ** Pork Shoulder Turn In | 3:30pm |
| ● Brisket | 4:00 pm |
| ● | |

11. JUDGING -The head judge will supervise the judging process. All judges will score meat entries on a scale of 1-10 based on appearance, taste and tenderness for overall impression. Each judge will score each meat turn-in individually and provide one numeric score for each meat entry (i.e. each meat will receive a score for appearance, taste, and tenderness individually for one total score encompassing all factors). The head judge will tabulate the judges' scores and rank all the entries from 1st through 10th based on the overall score.

12. ANNOUNCING WINNERS – Awards will start at approx. 5:30pm after judging.

Top 3 will be announced in ALL Meat Categories. Grand Champion (Highest total with entry in all 3 main categories- brisket, chicken, ribs)

13. Awards – Will be awarded at time of announcement and will be:

- **Meats:**

Grand Champion

1st place in each category

2nd place in each category

3rd place in each category

- **Margarita, Bloody Mary & Chef's Choice:**

1st place in each category

14. TEAM DONATION REQUIREMENT - We are asking for each team to provide (1) Whole Pork Shoulder to accommodate our Guests and Attendees.

GENERAL RULES

1. No animals permitted.
2. You **MUST** leave your booth space completely clean and all trash disposed of properly prior to leaving the grounds after the event. Failure to comply will result in a fine.
3. All teams must be off the Pavillion grounds by 7 am on Sunday. **NO EXCEPTIONS.**
4. Attendee tickets for Four Cook Team Members are included with entry – ALL additional Team Members / Guests must purchase a BBQ Cook-Off Attendee Ticket. **EVERYONE MUST HAVE A TACCA WRISTBAND**
5. Space is limited & consideration while setting up is expected. Space is roughly 25' long x 30 'wide.
6. Vehicles need to unload and move to designated parking area. Due to safety issues, disregarding this request may lead to team disqualification and/or towing away of vehicles.
7. No personal carts / ATVs are allowed.
8. All vehicles must be removed from pit area to the parking lot by Friday 5 pm and Saturday by 10:00 am.
9. All canopies and/or tents must be securely anchored.
10. Fires cannot be started on the ground including fire rings. Each team must have a fire extinguisher.
11. Wood Pellets Prohibited
12. Please notify TACCA if you anticipate being late setting up or cancelling.

EVENT SCHEDULE

FRIDAY

- 10:00 am Gates Open for set up
- 12:00 pm Team Check-In / Wristband & Attendee Tickets
- 5:00 pm Judging Containers Distributed & Meat Inspection
- 5:00 pm All Vehicles on the grounds must be moved to parking lot
- 6:30 pm Margarita Contest - delivered in container provided for judging
- 7:30 pm Chef's Choice Contest – delivered in container provided for judging

SATURDAY

- 10:00 am All Vehicles on the grounds must be moved to parking lot
- 11:00 am Bloody Mary Contest - delivered in container provided for judging
- 2:00 pm Chicken delivered in provided containers for judging
- 3:00 pm Ribs delivered in provided containers for judging
- 3:30 am Pulled Pork donation delivered in provided container
- 4:00 pm Brisket delivered in provided container for judging
- 3:30 pm Entertainment Begins
- 4:30 pm Dinner is served
- 5:30 pm Kitchen Closed
- 5:30 pm Entertainment Ends
- 5:30 pm Announcements & Sponsors / Awards 1st Bloody Mary, Marg, Chef's Choice
- 6:00 – 7:00 Awards / Raffle Prizes / Final Remarks, Grand Champion Award
- 10:00 pm Gates Locked

SUNDAY

- 6:00 am Gates Open
- 7:00 am All pits and teams must be off Shrine grounds.

For More Information Contact:
Event Chair: Charlie Gallagher – 210.643.1600
Event Co-Chair: Charles Rios – 210.288.6800
TACCA Greater San Antonio - 210.901.4222