



**GLBBQA Steak Competition**  
Sponsored by Sobie Meats  
**Saturday July 21, 2018**  
**Riverside Park | Grand Rapids, Michigan**



**General Rules**

- GLBBQA events are judged by a panel of judges and will be in a “blind judging” format.
- Each team is required to have some type of fire extinguishing device in their cook site.
- The head cook of a team must be 18 years old.
- Head cooks may only enter 1 entry into the steak category.
- The GLBBQA and/or Sponsors will provide all the rib-eye steaks for the event.
- Turn in times will be announced at cooks meeting and cannot be changed once announced.
- Reasons for DQ:
  - Ribeye steaks other than the ones provided for the event found in team area,
  - a steak turn in after the time window has expired,
  - a folded foil disk or any foreign object found in the turn in box,
  - issued steaks are removed from the teams cooking area.
- Teams are subject to random ice chest inspections by any GLBBQA Representative.
- Teams must take care of their own ash it may not be disposed of onsite.

**Steak Cooking Rules**

- Cooks may cook on any fire or heat source. No electricity will be provided.
- Each team needs to cook on a separate fire source.
- NO other rib-eye steak is to be present at the cook site other than the ones given to the teams.
- Steaks may not be removed from the teams cooking area except to turn in the entry.
- Steaks should be cooked Medium (warm pink center).
- Steaks may be lightly trimmed before, but not after cooking.
- Steaks may not be marked or branded in any way. (Grill marks are not considered marking)
- Steaks must be turned in whole and uncut on top of the provided foil disk with no garnish in the box.
- Foil disks must be placed in the box, silver side up and not folded in any way
- Steaks will be judged with regard to Appearance, Taste, and Doneness
- The order of tie breakers for steak is: Taste, Doneness, Appearance