



## 2015 RAYMONDVILLE POLICE DEPT.

### COOK OFF REGISTRATION FORM

# DECEMBER 4-5, 2015

TEAM NAME:					
HEAD COOK:					
PHONE#:		EMAIL:			
ADDRESS:					
CITY:		STATE:	ZIP:		
TEAM MEMBERS	:				
Entries:Bea	nsChef's Cho	iceFajitas	Chicken	Pork Spare Ribs	
	ALL CHECKS MADE	E PAYABLE TO: <u>RA</u>	YMONDVILL	<u>E POLICE DEPT.</u>	
	MAIL OR BRING	G REGISTRATION /	AND ENTRY F	EES TO THE	
	R	AYMONDVILLE PC	DLICE DEPT.		
		523 W HIDA	LGO		
		RAYMONDVILLE,	TX 78580		
		ATTN: DETECTIVI	E GOMEZ		

### RULES

- 1. Head cooks meeting will be set at 7:00 am on Saturday morning.
- 2. If you are competing in the brisket category, you may start cooking after you set up and the meat is inspected. You may also begin to marinate and season other meats that you are competing in.
- 3. If you wish to set up early, quiet time will be from 10:00pm until 7:00am. Please keep music and personal volume low during this time. The head cook will be responsible for the conduct of their team. There will be security. We are not responsible for items left unattended. Feel free to come set up your tent and enjoy yourself.
- 4. All categories will be cooked on site. The preparation and completion of any and all categories in competition is within the confines of the cook-off site and during the time limits designated.
- 5. All competition meat must be uncooked and will be inspected before cooking. All meats must be "unseasoned" and stored in separate containers, held at a temperature of 40 degrees or below prior to arrival.
- 6. Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection. Infractions identified shall be immediately corrected or the cook will be subject to disqualification.
- 7. Styrofoam boxes and cups will be provided for turn in of entries.
- 8. Turn in times will be posted. The times are:

9:00 amBeans10:00amChefs Choice (Dessert is allowed)11:00amFajitas (Beef)1:00pmChicken2:00pmPork Spare Ribs3:00pmBrisket

Teams will have a ten (10) minute window before and after the designated turn in time to turn in the entry.

 Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. <u>NO PUDDLING ON THE</u> <u>BOTTOM OF THE TRAY!</u>

#### Recommended amounts are as follows:

<u>Chefs Choice</u> – Amount to be turned in will be announced at the cook's meeting, depending on the amount of teams entered.

Fajitas – Must turn in a pound of Fajitas, sliced

**Beans** – Dry Pinto Beans cooked on site, nothing larger than the bean to be put into the turn in cup.

<u>**Chicken**</u> – One half (1/2) fully jointed chicken with skin that includes a breast, wing with tip, visible and not tucked, thigh, and drumstick.

<u>**Pork Spare Ribs**</u> – Turn in seven (7) individual cut ribs (bone in). St. Louis Style is ok. NO Baby Backs or Loin Backs.

Brisket – Turn in seven (7) full 1/4" to 3/8" slices.

- 10. Turn in amounts will change depending on number of teams and will be advised during the head cooks meeting.
- 11. Teams will be responsible for the disposal of their own ash and trash. Please keep your area clean.
- 12. All grill fires must be contained. Absolutely no open fires on the ground.
- 13. All teams must provide their own fire extinguisher and water.
- 14. There will be 1 head cook along with 4 extra cooks.
- 15. Failure to follow the rules may cause your team to be disqualified. Judges decisions are FINAL. We want everyone to have FUN and be SAFE.