

**Original Terlingua International Championship Chili Cook-off**  
**32<sup>nd</sup> Annual Bob Roberts Memorial BBQ Cook-off – “Friday Behind the Store”**

**2019 Rules**

Cooks must provide their own meats and supplies. Multiple cooks can cook on the same pit. All entries must be prepared and cooked on site. Pre-cooking, pre-marinating, etc. will not be allowed either on or off the cook site prior to the start of the cook-off. Meats may not be seasoned or marinated prior to 3:00pm on Thursday. Cooks may begin cooking at 6:00pm on Thursday.

All cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by the event staff at any given time.

**Turn-in Times**

Salsa	10:30am
Chicken	11:00am
Black-Eyed Peas	12:00 noon
Ribs	1:00pm
Bean	2:00pm
Brisket	3:00pm
Last Change Chili	3:30pm

Turn-in is behind the stage. It is your responsibility to get there on time! Tear off the visible ticket from the side of your cup/tray. Keep your ticket safe! This is the only way we (and you) will know if you are a trophy winner!

**Chicken/Ribs/Brisket Cooks**

Chicken – one half (1/2) fully jointed chicken {no Cornish game hens }

Pork Ribs – seven (7) individual cut ribs with bone-in {no country style }

Beef Brisket – seven (7) full slices, approximately 1/4 to 3/8” thick

Meats may be cooked with sauces, but once cooking is completed, sauces cannot be used. No sauce may be added to the meat inside the tray; this could be grounds for disqualification. Tray lids must be able to close.

**Bean/Pea Cooks**

Beans – anything goes, you may use any kind of bean. Fill the cup to ¾ full

Black-eyed peas – anything goes, but you must use black-eyed peas. Fill the cup to ¾ full

**Salsa**

Commercially made or pre-mix salsa is not allowed and will be disqualified. The salsa, including prep work and mixing of ingredients may be done any time prior to turn-in. Canned ingredients are acceptable, including tomatoes, tomato sauce, chilies, onions, garlic, lime, various spices, etc.

*This is not a picante or hot sauce contest, heat (how hot it tastes) will not be a factor in judging.*

**Last Change Chili Cooks**

Tolbert rules apply. Open only to cooks NOT qualified for the Saturday Championship. The top ten (10) winners will qualified for the Saturday Championship. There will be no Showmanship competition.

**Judging containers**

The judging trays/cups provided are interchangeable and have the same color ticket, except for “Last Chance Chili”. **Top of trays is the side with the ticket on it.** No garnishes or condiments allowed in trays. *One sheet of silver foil will be supplied with each tray. Foil must line bottom of tray with the meat sitting on top of it.* All judging containers shall be clean and free of obvious marks. Marked containers will be disqualified. If a judging container becomes damaged, it may be replaced when, along with the ticket attached to the container, is returned to the Friday’s Event Director.

**Cooks may be asked to taste their entry at turn-in before their container is accepted.**