



## 2021 MMM Cook-Off Rules

- Each cook team will be provided the space for a 12'x12' pop-up tent.
- All cooking must be done under that tent.
- If needed, electricity will be provided, but teams will need to supply their own extension cords.
- Four individuals will serve as the judges.

### Single Bite

**This will be a small single bite like an appetizer, side dish or dessert. Four single bites should be prepared to turn in to the judges.**

1. must be prepared 100% on site
2. small portion a single bite
3. does not have to be hot or even cooked
4. must be food, not a beverage
5. team must provide serving dish and single-use utensils

### Burger

**Each team will be provided 1 lb. of ground beef and the container to turn in to the judges.**

1. All burgers must be composed of a formed ground beef patty/patties served on a bun or other bread product (such as biscuits, focaccia or tortillas). Burgers may include any combination of condiments (such as ketchup, mayonnaise and mustard), sauces (such as barbecue or hot sauce), cheeses and toppings (such as bacon, onions, tomatoes and lettuce). Every component of the burger must be placed between the bun or bread pieces, or served open-faced on a bread product.
2. Teams will provide all toppings and bun
3. No other meats may be added to the ground beef provided
4. Meat may not be removed from the team's number cooking area except to turn in the entry.
5. Burgers must be turned in within the container provided.
6. All burgers should be cooked to medium- 140-50 degrees
7. All burgers will be judged on the following categories:
  - A. Taste- 50%
  - B. Appearance- 25%
  - C. Temperature- 25%



## **Steak**

**Each team will be provided 2 ribeyes that are cut to approx. 1.5” thick. One steak shall be placed into the provided container and foil to turn into the judges.**

1. Cooks may cook on any fire or heat source.
2. Each team needs to cook on a separate fire source with the following exception: Trailers that have multiple grills or large grills that are totally divided are allowed as long as each cooker has their own fire source.
3. No other ribeye steak is to be present at the cook site other than the ones given to the teams.
4. Steaks may not be removed from the teams numbered looking area except to turn in the entry.
5. Steaks may be lightly trimmed before, but not after cooking.
6. Steaks may not be marked or branded in any way. (Grill marks are not considered marking)
7. Steaks must be turned in whole and uncut on top of the provided foil disk with no garnish in the box.
8. Foil disks must be placed in the box, silver side up and not folded in any way.
9. All steaks cooked to Medium - 140-150 degrees.
10. No sauce or garnish is allowed on top of the steak
11. Butter or compound butter is allowed if melted over the steak
12. Steaks will be judged on the following categories:
  - A. Taste- 50%
  - B. Appearance- 25%
  - C. Temperature- 25%