



Crossborder Blues, Brews, & Que KCBS Competition Rules and Regulations 2015

This is a standard KCBS competition with standard categories, garnish, and turn-in times. Check-in and meat inspection are on Friday, the cooks' meeting is at 6:00pm on Friday, and chicken, pork ribs, pork shoulder, and beef brisket will be turned in at half-hour intervals beginning at noon, Saturday.

KCBS rules are here: http://www.kcbs.us/pdf/2014_rules.pdf
and here: http://www.crossborderbbq.com/docs/kcbs_rules_2014.pdf

In addition, there are two ancillary categories for Saturday. The Leftovers category from last year was very popular, so we are reprising it. We are also adding a new (second) category: Rethinking Chicken. Rules for the ancillary categories follow.

Rethinking Chicken. Tired of Parkay-braised thighs and lollipop legs? Then this category is for you. We want you to turn in a legal KCBS box of chicken, but be creative with it. Be original! We will encourage creativity by changing the scoring system, explicitly rewarding creativity/originality.

- An entry consists of a 9x9 box of chicken meeting KCBS chicken turn-in rules in terms of garnish, portions, legal cookers, and all other KCBS rules that would apply to a normal chicken turn-in (except for scoring—see below).
- There will be three scoring items, each on a 2-9 scale (with 1 as a disqualification score) as follows:
 - *Appearance.* Standard KCBS appearance score with KCBS weighting.
 - *Taste/Tenderness.* Taste and tenderness will be combined into a single item. The judges will take both taste and tenderness into account, but must combine them into a single number reflecting the combined taste and tenderness of the chicken. This item will be weighted using the KCBS weight for taste.
 - *Creativity/Originality.* In open-garnish contests, cooks often get creative with the use of garnish in the preparation and presentation of the meat. Because this category uses the more restrictive KCBS garnish rules, the originality and creativity of the entry must be manifest in the selection, preparation, cooking, seasoning, and/or saucing of the chicken. The score for creativity/originality will be weighted using the KCBS tenderness weight.
- Except for scoring, cooks and judges must follow all other KCBS rules and procedures.

Leftovers. Show us what you do with leftover competition BBQ meat! How do you transform your leftover BBQ meat into something equally fantastic? This category is a Chef's Choice with the following additional requirements:

- "Leftover" is defined as any of the four KCBS meats (chicken, pork ribs, pork shoulder/butt, and/or beef brisket) which was legally cooked for the KCBS contest but was not turned in to the KCBS

contest. It becomes “leftover” once its turn-in window closes. Each entry must include one or more of the four types of leftovers. For the purpose of this category, chicken prepared specially for the Rethinking Chicken category is *not* legal to turn in because it is not left over from the KCBS contest.

- It is illegal to include “non-leftover” chicken, ribs, pork shoulder/butt, or brisket in the turn-in box. For example, it would be illegal to turn in your chicken at noon, and then throw more chicken on the grill for this category (because this chicken would not be left over from the KCBS contest). Likewise, it would be illegal to intentionally start ribs for this category so late that they would not be done for the 12:30 rib turn-in, but would be done for the 2:30 Leftovers turn-in, because, again, they would not be KCBS leftovers.
- It is permissible to apply additional cooking to the leftovers, provided they really were left over to begin with. For example, it would be permissible to take leftover pulled pork that did not make it into the pork box, and then sauté it with herbs, spices, and vegetables to make tacos. Any additional cooking on the KCBS meats can be done only once the meat officially becomes leftover.
- Any type of cooker may be used provided it is on the team’s site and doesn’t trip electrical breakers—however, cookers illegal by KCBS standards may be used on the KCBS meats only after they become left over.
- All turn-ins must fit in the standard 9x9 competition boxes.
- A box that is legal by KCBS standards is illegal for the Leftovers category. Six chicken thighs on a bed of parsley? Illegal. Six ribs on a bed of lettuce? Illegal. A box of pulled pork with no garnish? Illegal. Brisket slices on red-tipped lettuce would technically be legal, but is certainly not in the spirit of this category.
- Except for the point immediately above, and except for the stricture against using non-leftover chicken, ribs, pork, or brisket, garnish is otherwise open provided everything fits in the box.
- There must be at least 6 portions in the box, with “portions” defined in the same way as KCBS, i.e. no shaking or cutting to separate ribs or slices.
- Standard 10-minute turn-in window applies, 5 minutes before and 5 minutes after the appointed turn-in time.