

## **STEAKS ON MAIN 2024**

### **OFFICIAL CHEF RULES**

It is our goal to ensure everyone has a great experience during the Annual Steaks on Main. Remember, this is a public event and good sportsmanship is appreciated. Visit with other cooks, make new friends, promote beef, and have fun. Let the bragging begin!

As a cook team entering the competition, you are agreeing to participate in the public dinner. All cook teams will be expected to cook steaks for the public dinner. Serving begins at 6:30 pm. Teams should be prepared to cook approximately 30 public steaks provided to you by Steaks on Main.

1. Cook teams may begin setting up at 7:00 a.m. The square will be closed to all traffic at 8 a.m. sharp. All vehicles will be removed from the cook area immediately following setup. The square will be closed to traffic until 10:30pm. (Parking available on Main St. South of Bonham Visitors Center).
2. One member of each cook team will attend the Cook's Meeting at 11:00am it will be located on the northwest corner of the square. Steaks will be submitted at the same location.
3. No outside meat will be allowed for the competition or for the public steak dinner. Offenders will be immediately disqualified.
4. Teams are encouraged to prepare samples, hors d'oeuvres, appetizers, etc. be proud and make it compliment BEEF!
5. All steaks for the competition will be a minimum of 1-1/8-inch-thick ribeye's, provided by the steak cook off.
6. Grills are limited to the following propane, wood or charcoal.
7. Steaks will be judged on the following criteria:
  - a. Taste
  - b. Appearance
  - c. Tenderness
  - d. Doneness

Steaks must all be cooked to the level of medium. We describe medium as – warm pink in the middle of the ribeye. Not red or running. Doneness will serve as a tie breaker, in the event of a tie.

8. No garnishes, foil, sauces, etc should accompany your steak when submitted. Your steak must be turned in with NO cuts in the steak itself. Failure to comply with either of these rules will result in automatic disqualification.
9. Each team will have the luxury of choosing their steaks from a panel in lottery style. You will be limited to 30 seconds, or your steaks will be chosen for you.
10. The top 10 teams with the highest scores will be entered into 2<sup>nd</sup> round of cook off. If your team places in the top 10, your team will be given another steak to cook. Of these 10 steaks a champion will be determined. (May vary with number of entries. Top 10 is based on 40 cook teams.)
11. Adherence to turn in time is mandatory. Late submissions will automatically be disqualified.
12. The Event is BYOB (Beer & Wine- no liquor) All Coolers must be checked in at the Will Call Desk. There will be a \$20 per cooler fee charged for all coolers containing alcohol. Absolutely NO GLASS is allowed- no exceptions.
13. No ATV's or golf carts.
14. All teams must have a fire extinguisher within their cook site.
15. All teams must have a barrier laid down to protect the concrete/asphalt on square from grease.
16. All decisions by Steaks on Main committee are final and are not subject for review.
17. A schedule will be provided at the cook's meeting along with any rule changes or updates.
18. The cook-off will be held rain or shine. No entry fees will be refunded due to inclement weather.
19. Get your grills hot, and let's have clean, competitive fun!

2023 Payout	Prize Money
1st Place	\$2,000
2nd Place	\$1,500
3rd Place	\$750
4th Place	\$500
5th Place	\$250

Total 2024 payout ----- \$5,000