

2025 Pig in the Park BBQ Championship

RULES

1. Each team must have a Head Cook responsible for the team and submitting entries.
2. Any and all meat and/or meats that may be entered into judging will be cooked from scratch within the constraints of the event. Pre-cooking, marinating, etc., will not be allowed prior to start of the cook-off.
3. Proper food handling technique must be used at all time. Sanitary gloves required for handling and preparing food. All meat is subject to inspection prior to cooking. Cooking can begin once meat is inspected.
4. Fires can be wood, charcoal, gas or electric. Holes or open pits are not permitted. Fires may not be built on the ground. Each team MUST bring a fire extinguisher.
5. Props, trailers, motor home vehicles, tents and any other equipment may not exceed the boundary of the contestant's assigned space. No tent stakes can be driven into the asphalt. Space is limited so please be prepared to use only 4 parking places for your pit cooking area
6. Cook's Meeting will be held Friday, 5:00 pm in the Judging area. **HEAD COOKS MUST ATTEND.**
 - Chicken – 6 individual small pieces/slices/chunks 11:30 am Turn in time
 - Pork Ribs - 6 individual ribs (bone in) 12:00 am Turn in time
 - Pulled Pork – 6 individual small pieces/slices/chunks 12:30 pm Turn in time

Meat Only, NO GARNISH, NO STUFFING is allowed in the tray at turn-in. You may cook with sauce but it cannot be ladled onto the meat at turn-in. Each division will be judged separately. Turn in boxes will be distributed to each team prior to turn in.
7. It is the responsibility of the contestant to see that the area is kept clean and that the area is cleaned and policed following the contest. All fires must be put out, concrete blocks and other building materials or props hauled away and all equipment removed from the site.
8. Excessive use of alcoholic beverages may be grounds for disqualification. Alcoholic beverage rules must be followed (example: poured into cups). 12:00 Midnight calm down.
9. No extra vehicles to be allowed in the pit area once pit is set-up.
10. Turn in time- Each Head Cook has a turn in window of 10 minutes before the pre-set times. Entries made outside of these times will not be accepted for judging.
11. Judging- will be on a 6-9 point system (65- lowest, 9- highest) in 3 categories (taste, tenderness and appearance). In the event of a tie, the highest rating in taste will be awarded the position, if still tied we will compare tenderness, if still tied then appearance.