

BRISKET RULES – Derrick Days Cookoff

As of February 1, 2024

- No pre-cooking or pre-marinating of any kind.
- Meat must be inspected prior to cooking by Cookoff Coordinator or designated person.
- Brisket may be cooked with sauces.
- Cooks MUST pick up their entry trays at Checkoff/Registration on Saturday from 8:00am to 10:00am.
- Do not mark on the entry tray. If damaged or marked on, return to Registration with both tickets to be replaced.
- Do NOT remove the ticket stub until turn-in time. The ticket is located on the top side of the entry tray.
- NO sauces, butter or garnishes are allowed on or in the entry tray after it has been prepared for turn-in.
- Meat must be cut prior to being placed on the sheet of foil provided in the tray.
- Brisket slices must be 1/4 to 3/8 inch thick. (approximately the width of a pencil)
- 7 slices of meat.
 - 1 uncut show slice
 - 6 slices to be cut in $\frac{1}{4}$ sections
- Cook or designee must have the matching ticket to claim a win.
- FAILURE TO ADHERE TO ANY REQUIREMENTS OR REGULATIONS WILL CAUSE IN AUTOMATIC DISQUALIFICATION.