

BRISKET RULES

- Meat must be inspected prior to cooking by Cook-Off Coordinator
- All meat **MUST** be cooked and prepared **ON - SITE**
- No pre-cooking or pre-marinating of any kind
- Meat must be cut prior to turn in
- Brisket slices must be $\frac{1}{4}$ to $\frac{3}{8}$ inch thick
- Brisket can be cooked with sauces
- 7 slices of meat
 - 1 show slice
 - 6 slices to be cut in $\frac{1}{4}$ sections
- Brisket must be placed on foil provided
- Upon turn in **ABSOLUTLEY NO** sauces, butter, garnishes will be accepted at turn in time
- Do **NOT** tear ticket off until turn in time
- Must have ticket to win
- FAILURE TO MEET ANY REQUIREMENTS OR REGULATIONS WILL CAUSE IN AUTOMATIC DISQUALIFICATION

BRISKET TURN IN IS AT 3PM.