



August 18, 2024 11:00 am-4:00 pm



# Team Packet 2024

OTC 111 Lamplighters Dr.



Ontario



[www.theOTC.org/bbq](http://www.theOTC.org/bbq)

# Food Preparation Prior To The Competition

There will be two opportunities to prepare food prior to the competition:

- **Thursday night, August 15 from 4:00-6:00 pm & 7:00-9:00pm prior to the competition weekend at the OTC kitchen.**

BBQ participants must have all their belongings in the kitchen placed in the plastic bins provided, and foods stored in the refrigerators by 11:00pm.

**For out of town teams please contact Rabbi Blum at [rabbi@theotc.org](mailto:rabbi@theotc.org) regarding food preparation.**

When you arrive on Thursday to prepare your meat, the ingredients listed in the Community Pantry in this packet will be available for all teams to use.

**Should you want to use ingredients that are not available in our pantry, please contact Rabbi Blum at [rabbi@theotc.org](mailto:rabbi@theotc.org) in advance to get it approved. Once approved you will be able to bring it in as long as it is in a new sealed package with the Hechsher (Kosher symbol) clearly visible.**

## Cooking Utensils

You will receive the cooking utensils that you can use for preparing your sauce, marinade, and for cooking on BBQ Day. If you find you need any additional kitchen items while you are preparing inside, please ask one of the BBQ volunteers for assistance.

Teams who wish to utilize additional non-metal cooking tools, utensils or other items, must ensure that the items are new and in unopened packages. New **metal tools** cannot be used unless they have been checked in with Rabbi Blum at OTC by August 11.

**Please do not remove any cooking utensils from the Synagogue kitchen.**

If you do not find everything you need in your stock or in the community pantry, please ask for help. Please do not borrow from other teams' stock unless they are present and give permission to use some of their ingredients.

## End of Thursday Evening Cleanup

After you have finished preparing your entries, please clean up your area and help clean up the kitchen. It is important that each team clean up after themselves so that the teams that follow you will have a clean area in which to work.

Committee members will be available to answer questions you may have pertaining to the kitchen equipment or cleanup of the OTC kosher kitchen. **Your sauce, marinated meats and all other cooking items must be carefully and completely wrapped, secured and labeled before putting in the refrigerators.** There will be plastic wrap and aluminum foil available in the pantry to wrap the meat. Please use your plastic bin to store your cooking utensils and all other items you will need for Sunday morning.

Teams will be setting up and start their smokers at 10:00 PM on Saturday night August 17.

***All serving containers for competition and tasting will be provided by the festival committee.***

# SUMMARY

## **Competition Organizer Provides:**

- Competition Meats: brisket, chicken thighs, ground meat for chili and turkey breasts
- Grill & Smoker: 22 ½” Weber Smokey Mountain and 22 ½” Weber Kettle Grill
- Propane burner and large pot for chili
- Presentation Materials (for judging): Styrofoam box with piece of aluminum foil (bottom only)
- Food Prep Event Items: Pantry ingredients such as seasonings, spices for rubs, sauces, etc. Basic food prep ingredients.
- Utensils & Consumables: Basic knives, utensils, tongs, thermometers, etc.
- Cooking Space: furnishings and equipment for basic setup including 10 x 10 pop-up tent, 2 tables 1 for team food prep and 1 for serving samples to those who have appropriate “taster tickets”, hot BBQ gloves.

## **Each Team Provides:**

- Entry Fee \$300.
- Food Prep Event Items ingredients such as seasonings, spices for sauces and rubs, etc. that are not provided by the “Pantry.” All items must be approved by the OVH.
- Charcoal needed for the competition.
- Filled propane tank for burner.
- Briquettes and/or lump, wood chunks/chips (for smoking).  
Please note: These may not contain artificial flavour additives. If they are flavoured they will have to be approved by the OVH.

# Pantry

<b>Pantry Items</b>	<b>Spices</b>	<b>Fresh Produce</b>
Mustard (yellow)	BBQ Seasoning	Apples
Ketchup	Chili Powder	Bell Peppers (green)
Vegetable Oil	Cumin (ground)	Celery
Soy Sauce	Garlic Powder	Garlic (whole heads)
Tabasco Sauce	Onion Powder	Lemons
Vinegar – cider	Paprika	Limes
Vinegar – White	Pepper (black)	Onions (yellow)
Worcestershire Sauce	Salt (kosher & non-iodized)	Oranges
		Jalapeno
		Carrots
<b>Juices</b>	<b>Canned Products</b>	<b>Sweeteners/Thickeners</b>
Apple juice	Tomato Sauce & Paste	Corn Syrup
Lemon juice	Crushed Tomatoes	Honey
Orange Juice	Beans (kidney, pinto, black)	Sugar (white)
<b>Communal Items</b>		Sugar (light brown)
Plastic Wrap	Can opener	
Aluminum foil (heavy-duty large)		
<b>Additional items provided to each team</b>		
Use of 1 Weber Smokey Mountain 22.5" smoker	Paring knife (2)	Large metal fork
1 Weber 22.5" kettle grill	Slicing Knife	Meat thermometer (probe)
1 Charcoal Chimney	Newspapers to light chimney	Plastic containers with lids
Ash container (metal bucket)	Boning Knife	Grill thermometer
Shovel for ash	2 plastic team bins (1 for meat, 1 for utensils)	BBQ brush
1 pair BBQ Hot Gloves	Mixing bowls (1 lg and 1 small)	Baster
Disposable gloves for handling and placing food	Squeeze bottle	Lighter
Styrofoam boxes for presentation	Large metal spoon	Whisk
Paper towels	Metal tongs	Meat injector
Aluminum Pans	Measuring spoons/cup combo	Propane burner and large pot for chili
Cutting board (disposable)	Masking tape	Purell
Zip lock bags and sandwich bags		

# Contest Rules and Information

## Contest Numbering System

Numbered presentation containers will be given to each team on Sunday morning.

## How Judging Works

**To protect the integrity of this competition, all OKBBQ judges will not be allowed to fraternize with the teams on the contest day. Judging will be “blind judging”. Judges will not know the identity of the teams being judged.**

The judges will assess and score each dish based on:

Presentation (10%)

Taste (60%)

Tenderness (30%)

The scoring will be on a 1-10 point-system. Judges are not to compare one sample to another. Each sample is based on its own merits. We will not tell any judge what is a 10 or what is a 5. They will use their own judgment to keep it simple!

## How scoring works

Each turn in box is to contain one sample for each judge (as outlined in Competition Food Submission). The Table Presenter will bring a box to the judging table and announce the box number. The box number and judges seating position will be identified on the Scoring Card provided. The Table Presenter will open the box and will display the contents to all judges one at a time. Scoring for presentation will be made.

The table presenter will next provide a fork and allow each judge to retrieve a sample from the box. Once all judges have their samples, they will taste the sample. Scoring for taste and tenderness will be made.

## Trophies

Trophies will be awarded 1-3<sup>rd</sup> place in the categories below:

Kosher Beef Brisket

Kosher Chicken (thighs)

Kosher Chili

Kosher Turkey

Team Spirit

Overall Winner Total Grand Score is based upon weighted scoring of each category (as above) and NOT upon category placement. It will be determined by a cumulative weighting of the four meat categories.

## Tasters Choice Award

Guests with tasting tickets will vote on a fan favourite. Scoring will be done by votes cast by the taster ticket holders. Tasters Choice Award **does not** impact the Grand Champion calculations.

## **Competition Food Submission**

- All serving containers used for competition entry submissions and tastings will be provided by the OKBBQ Festival
- Presentation containers – all food must be delivered in the pre-labeled and numbered presentation container
- The following items are NOT allowed in the presentation containers:
  - Garnish
  - Aluminum foil
  - Toothpicks, skewers or other foreign materials
- Teams are to supply enough product for each judge, one samples of each item for each judge (at least a finger size is a sample) but feel free to use larger if desired.
- Gloves must be worn to keep hands off the food samples.
- Meat must be fully cooked. Meats must be heated to 140 degrees F or above. If cooked and cooled, not below 70 degrees F for more than 2 hours.
- Meat can be presented sliced, diced, chopped, pulled, etc., if the pieces are separated. Judges should not have to pull at separate product samples.
- Must use the forks and /or gloves provided to you. Teams will be disqualified if they use their hands without gloves to plate the food in the presentation container.

## **Post Competition Team Area Cleanup**

Each team is responsible to clean up their tent area, ensuring all trash is disposed of, tables are wiped down and tent folded. All cooking utensils, except for smokers and grills that are still hot, must be washed and return them to your plastic bin for storage. The only items that should remain in the competition area are smokers and grills that are still hot.

# Meat Quantities

The following are the competition meats for preparation:

Brisket: Size (Raw) 14-16 lbs. Quantity: 2

Turkey Breasts bone in. Quantity: 3

Chicken Thighs: Boneless & Skinless. Quantity: 45

Ground Beef for Chili approx. 5 lbs./team

# Turn-In Schedule

Chili – 1:30 pm

Chicken: 2:00 pm

Turkey: 2:30 pm

Brisket: 3:00 pm

# Winners and trophies

Announcement: 3:45 pm