## Oakwood BBQ Cook-off

Saturday, August 11th, 12:00pm -5pm.

## The Rules

- -There are 5 competition categories
  - 1) **Meat**; which can be tri-tip, carne asada, beef ribs, brisket etc.
  - 2) **Chicken**; rotisserie, wings etc.
  - 3) **Pork**; ribs, pull pork, pork loin etc.
  - 4) **Side dish**; mac & cheese, potato salad, cole slaw etc.
  - 5) **Dessert**; pie, cobbler etc.
- -The meat, chicken and pork must be cooked at the park. (However you can pre-cook the food if you need more cooking time. Dry rubs and marinating days ahead are encouraged) Feel free to bring enough to show off and share with your neighbors.
- -All teams cooking at the park must register by Friday August 3<sup>rd</sup> at oakwoodbbq@grvnc.com or leave an application at Oakwood Rec. Center.
- -Side dishes and desserts may be prepared elsewhere but must be turned in by 2:00pm for judging.
- -Supply your own meat, ingredients, charcoal, and grill
- -You can arrive at the park at 7am to set up and start cooking.

All BBQ teams must check in at 11:00am at the main stage so that we can account for your entry into the Cook-off.

- -All meat **must** be turned in to the judges at **3:30pm**.
- -Prizes will be announced at 4:00pm at the main stage.
- -You must **clean up** your cooking area by 5:00pm.

## A COMMUNITY MIXER!