

## **2019 BURGER COOK-OFF RULES**

1. KBC will provide one pound of ground beef to each team. Teams are responsible for the short-term storage of the beef, if required.
2. All burger patties must be 100% beef although other ingredients may be added in the patty (such as spices, vegetables, etc.) however no other meats should be added in the patty.
3. No other beef is to be present, other than the ground beef provided. If any other beef is found, your team will be disqualified from the steak judging.
4. All burgers must be composed of a formed ground beef patty and served on a bun or other bread product (such as biscuits, focaccia, or tortillas). Burgers may include any combination of condiments (such as ketchup, mayonnaise, and mustard), sauces (such as barbeque or hot sauce), cheeses and toppings (such as bacon, onions, tomatoes, and lettuce). Every component of the burger must be placed between the bun or bread pieces, or served open-faced on a bread product.
5. A burger recipe should be provided the day of the contest and include the burger name, list the specific amount of each ingredient in standard US measurements, and step-by-step cooking instructions.
6. By entering the contest, all participants consent to the use of their name, photo, and recipe without further compensation. The winning recipe will later be shared by the Kentucky Beef Council.
7. All burgers should be cooked to 160°F in accordance to safe ground beef cooking guidelines.
8. KBC will provide plain white plates. Teams should utilize the plates provided. **Outside plates and props will not be allowed for presentation.**
9. When presenting the burger, teams should only present the burger. Kale or any other greens may be utilized (*but will not be provided by KBC*), but burgers should be presented plain **without other side dishes** accompanying the steak.
10. Teams must prepare at least TWO burgers, one for presentation and one for judges tasting. One award will be given for the Burger Cook-off.
  - a. **1<sup>st</sup> Place Burger:** determined by a panel of judges evaluating the following,
    - i. Appearance
    - ii. Creativity
    - iii. Degree of Doneness
    - iv. Taste