

2019 RIBEYE COOK-OFF RULES

1. KBC will provide four ribeye steaks to each team. Teams are responsible for the short-term storage of the steaks, if required.
2. No other beef is to be present, other than the ribeye steaks provided. If any other beef is found, your team will be disqualified from the steak judging.
3. Steaks should be cooked to a minimum of 145°F or medium rare degree of doneness. Meat thermometers will be provided.
4. Cooking teams will provide any additional seasonings, juices, or accoutrements. *Accoutrements may include any **non-side-dish items** as steak toppings. For example, compound butter, flavor rubs, or sauces are allowed. KBC reserves the right to designate what items qualify, defaulting to the judges the day of the contest.*
5. KBC will provide plain white plates. Teams should utilize the plates provided. **Outside plates and props will not be allowed for presentation.**
6. When presenting the beef, teams should only present the steak. Kale or any other greens may be utilized (*but will not be provided by KBC*), but steaks should be presented plain **without other side dishes** accompanying the steak.
7. Teams will be allowed to choose one steak for presentation and one steak for judges tasting. The remaining steaks will be sampled for the Cattlemen's Choice Award, which will be voted on by the audience. KBC employees will be responsible for slicing the steaks for sampling, both for the judges and the Cattlemen's Choice Award.
8. Two awards will be given for the ribeye cook-off.
 - a. **Judges Award**: determined by panel of judges evaluating the following,
 - i. Appearance
 - ii. Degree of Doneness
 - iii. Taste
 - b. **Cattlemen's Choice Award**: determined blindly by audience and convention goers evaluating taste
 - i. Convention attendees will receive one ticket, and will place the ticket in the jar of their favorite sample. Tickets will be counted at the end of the contest to determine winner.