



Ireland St. Patrick's Slider Burger Cook-Off Competition Registration and General Rules Information



The main category of competition will be **Beef Sliders** featuring an 80/20 grind of Merkley Meats ground beef. The St. Patrick's Committee will provide the ground beef and slider buns to each team competing in this category. An equal but minimal quantity of Gluten Free buns will be provided to each team. No other source of ground beef or buns will be allowed for judging purposes in this category.

The secondary category will be an **Open** category where competitors will be allowed to use any type of ground meat they choose. Ex: Venison, Elk, Buffalo, Turkey, Chicken, Etc., Etc. **Teams must also provide their own bread or buns for this category.**

Competing teams will prepare 5# of meat in each category they enter. No meats may be pre-seasoned prior to the horn sounding signaling the start of the competition. Teams should attempt to prepare 8 sliders per pound of meat for a total of 40 sliders per meat type. Strictly for health and safety reasons, anyone handling raw or cooked meats must be wearing gloves (No bare hands when handling, mixing or serving). Each team must also have available in their booth to show if requested, a listing of all ingredients used to prepare their sliders. Quantities of each ingredient are not required. EX: Beef, seasoned salt, black pepper, garlic powder etc. If any ingredient contains MSG's, that must be indicated on your ingredient listing.

Slider burgers will be judged on a 1 to 5 point scale in 7 categories: Appearance, Taste Texture, Aroma, Moisture, Creativity and Overall Impression (**Maximum Score Possible - 35**). Any combination of condiments, spreads, sauces, cheeses and toppings may be used. Every component placed between the bread or buns will be considered for judging. Any component outside of the bread will not be considered in the judging process.

Entries will be limited to 10 teams consisting of 1 to 3 members in each category. Teams may enter both categories. The entry fee will be \$25 for the Beef category and \$15 for the Open category. Teams may prepare more than one meat in the open category but must pay a separate entry fee for each type of meat.

Teams must be pre-registered by March 13th, 2019. No late entries will be accepted. Entry fees are due at time of registration and are non-refundable unless the competition is cancelled due to inclement weather. Entries received after the 10 team limit will be put on a waiting list in the order they are received. If a team chooses not to compete, teams on the waiting list will be offered that spot in the order received.

Teams must provide their own tents, (no larger than 10x10); grills and power source if needed. **Electricity will not be available.** Grills may be charcoal, gas, wood pellet or stick wood fired. Tents and grills may not be set up prior to 7:00 AM and must be removed from the competition area by 5:00 PM the day of competition, (March 16, 2019). If weather conditions merit, teams must provide their own Tent anchoring materials.

2 sliders will be turned in intact for judging purposes. The remaining sliders shall be cut in half to be offered to the general public for tasting and voting for "The People's Choice Award"

Team sign-in the day of competition will be 8:00 to 8:45. A 5 to 10 minute mandatory team meeting will take place at 8:45 at the check-in tent. At least 1 member of each team must be present at this meeting.

Grills may not be fired and no meat preparation of any kind must take place prior to 9:00 AM or before the horn is sounded to start the competition. Slider assembly must be finished for public tasting and turned in for Judging at 11:00 AM. Turn in for Judging may take place no earlier than 10:55 and no later than 11:05 AM. Public tasting will take place between 11:00 AM and 2:00 Pm or until all sliders have been consumed. Teams are encouraged to provide a heated or insulated container to hold the sliders at a safe temperature.