



- Steak may be cooked on any fire or heat source. (Wood, Charcoal, Gas, Electric, Pellet, Sous Vide etc.)
- Steak cooks may only register once per competition and must cook their own steaks.
- No other ribeye steaks other than the ones provided to the teams by the promoters are to be present at cook sites.
- Steaks may be lightly trimmed before, but not after cooking.
- Steaks may not be marked or branded in any way. (Grill marks are not considered marking).
- Turn in one steak, whole and uncut, on top of the provided foil disk. The provided foil disks must be placed in the box, silver side up, and not folded in any way. The steaks will be judged as presented in the box.
- No sauce or garnish is allowed in the steak turn in box. A compound butter is allowed, as long as it is melted on the steak.
- Placement of the steak and inspection for foreign objects is the team's duty, the boxes will not be opened at the turn in table.
- There are no size standards for the seasonings on the steak.
- Pooling of NATURAL juices in the box is acceptable.
- Steaks are judged on Appearance, Doneness (Medium), Taste, Texture and Overall Impression.
- Tie breaker: Taste, Doneness, Texture, Appearance, and Overall Impression.

REASONS FOR A STEAK DQ

1. Any foreign object found in the turn in box. (String, Toothpick, Skewer, etc.)
2. A steak turned in after the turn in window has expired.
3. Using ribeye steaks other than the ones provided by the promoter.
4. Any of the above rule violations