



“QUE by the SEA”
Seaside Heights, NJ
A NJ State BBQ Championship Competition
September 25-27, 2009



Seaside Heights Open Competition Saturday, September 26, 2009

Two Categories:

1.) Open Chef's Choice

- Rules: a.) One meat required (must be pre-inspected)
b.) Any garnish (edible/non-edible allowed)
c.) Prepared on site; see rules below for details
d.) Must serve **six (6) portions**

2.) Open Dessert

- Rules: a.) No meat portions permitted
b.) Prepared on site; see rules below for details
c.) Must serve **six (6) portions**

Entry Fee: \$10.00

Prizes in each category:

1 st Place	\$100.00 + Plaque
2 nd Place	\$75.00 + Plaque
3 rd Place	\$50.00 + Plaque

KCBS Competition is Sunday, September 27, 2009

Contact: Maria Maruca or Danielle Gries, P.O. Box 43, Seaside Heights, NJ 08751
Phone: 732-854-8000, Fax: 732-854-8002
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Open Chef's Choice Detail Rules

Definition of category: "Open Chef's Choice" is defined as anything edible (properly prepared for human consumption) which must include at least one meat (can be any meat including KCBS meats, if desired). Just let your culinary imaginations go wild, but remember you are trying to satisfy multiple palates so be reasonable! **(Sorry, No Desserts)**

- Generally anything goes. No holds barred in the preparation of "Open Chef's Choice." Use your ingenuity!
- Recipe may be marinated or injected, and this may be done before arrival.
- Recipe may be baked, broiled, barbecued, grilled, fried, etc.
- Recipe may include garnish, but garnish is optional. Garnish is anything that is not essential to the taste.
- All cooking and preparation, with the exception of marinating, will be done on premise within the team's defined "pit area." Pre-cooking is not permitted.
- All cooking to be done on generally accepted cookers and/or grills normally associated with the barbecue cook-off. NO GAS or PROPANE cooking is allowed (Fire Marshal's Order).
- Entrants must be competing in the "QUE by the SEA" BBQ Competition. The "Open Chef's Choice" is open to all ages. The "Open Chef's Choice" entry must be the work of an individual team.
- Entry Method. The entry will be submitted in a numbered container provided by contest organizer, a 9" x 9" standard box or a container of contestant's choice, properly marked with the contestant's assigned number.
- All meat and ingredients must be supplied by the competing team.

Open Dessert Detail Rules

Definition: "Open Dessert" is defined as a food preparation which does not contain any meat and which would be considered a final highlight of a well-prepared meal or banquet. Items such as baked goods, custards and puddings, crusted sweets (e.g. tarts, custards or cream-filled, key lime or key orange pies, blintzes, crepes, etc.) are all acceptable. Likewise, frozen desserts such as ice creams, sherbets, frozen fruits, frozen custards, etc. also are acceptable. But the category is "open" so use your imagination!

- Recipe may be cooked or non-cooked.
- If cooked, all cooking to be done on generally accepted cookers and/or grills normally associated with the barbecue cook-off. NO GAS or PROPANE cooking is allowed (Fire Marshal's Order).
- All cooking and preparation will be done on premise within the team's "pit area."
- Entrants must be competing in the "QUE by the SEA" BBQ Competition. The "Open Dessert" is open to all ages and must be the work of an individual team or team member.
- Entry Method. The entry will be submitted in a numbered container provided by contest organizer, a 9" x 9" standard box or a container of contestant's choice, properly marked with the contestant's assigned number.
- All meat and ingredients must be supplied by the competing team.

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