

2017 Kentucky Cattlemen's Convention
Ribeye Cook-Off Rules

1. All teams will consist of no more than 3 team members
 - a. Members must be active dues-paying KCA members.
2. Charcoal and gas grills will be provided. Preference is given on a first come, first serve basis. KBC will supply the charcoal and lighters and start the grills. Each team is responsible for maintaining the heat.
3. KBC will provide 4 Ribeye steaks to each team. Teams are responsible for the short term storage of the steaks, if required.
4. 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.
5. All steaks should be handled in a sanitary manner. KBC will provide gloves and those gloves should be used anytime that a steak is being handled.
6. Steaks should be cooked to a minimum of 145°F or medium rare degree of doneness. Meat thermometers will be provided.
7. 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. For clarification feel free to contact Kiah Twisselman at ktwisselman@kycattle.org or 859.278.0899.*
8. KBC will provide plain white plates. Teams should utilize the plates provided.
****Outside plates will not be allowed for presentation.**
9. 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.
 - a. Teams will be allowed to choose one steak for presentation and one steak for judges tasting. The remaining two steaks will be sampled for the "Cattlemen's Choice Award", which will be voted on by the audience.
 - i. KBC employees will be responsible for slicing the steaks for sampling, both for the judges and the "Cattlemen's Choice Award".
 - ii. Judges votes will count towards the "Judges Award".
 1. Judges will be judging based on appearance, degree of doneness, and taste.
 2. Judges will be given a presentation look at the entire steak, prior to cutting for tasting.
 - iii. The "Cattlemen's Choice Award" will be judged on taste. Presentation is not factored into this award. This award will be judged blindly by the audience and convention goes.
 1. Convention attendees will receive one ticket, and will place the ticket in the jar of their favorite sample.
 2. Tickets will be counted at the end of the contest, and the "Cattlemen's Choice Award" will be given during the banquet.