



“Ribeye Roundup 2018”

OFFICIAL CHEF RULES

Thank you for being a part of the Cattleman’s Classic and Ribeye Roundup.

It is our goal to ensure everyone has a great experience during the 4th annual Ribeye Roundup. Remember, this is a public event and good sportsmanship is appreciated. Visit with other cooks, make new friends, promote beef, and have fun. Let the bragging begin!

As a cook team entering the competition, you are agreeing to participate in the public dinner. All cook teams will be expected to cook steaks for the public dinner. Serving begins at 6:30. Teams should be prepared to cook 20-30 public steaks provided to you by CCRR.

1. Cook teams may begin setting up at 6:30 a.m. The square will be closed to all traffic at 10 a.m. sharp. All vehicles will be removed from the cook area immediately following setup. The square will be closed to traffic until 10:30pm. (Special parking available behind the First Baptist Church in the East parking lot).
2. One member of each cook team will attend the Cook’s Meeting at 11:00am it will be located on the South end of the square. Steaks will be submitted in the same location.
3. No outside meat will be allowed for the competition or for the public steak dinner. Offenders will be immediately disqualified.
4. Teams are encouraged to prepare samples, hors d’oeuvres, appetizers, etc. as long as it compliments BEEF!
5. All steaks for the competition will be 14-16 oz. ribeyes, provided by the steak cook off.
6. Grills are limited to the following gas (propane), wood or charcoal.



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7. Steaks will be judged on the following criteria:
 - a. Taste
 - b. Appearance
 - c. Tenderness
 - d. Doneness *

*Steaks must all be cooked to the level of medium. We describe medium as – pink and moist in the middle of the ribeye. Not red or running. Doneness will serve as a tie breaker, in the event of a tie.

8. No garnishes, foil, sauces, etc should accompany your steak when submitted. Your steak must be turned in with NO cuts in the steak itself. Failure to comply with either of these rules will result in automatic disqualification.
9. Each team will have the luxury of choosing their steaks from a panel in lottery style. You will be limited to 30 seconds or your steaks will be chosen for you.
10. The top 5 teams with the highest scores will be entered into 2nd round of cook off. If your team places in the top 5, your team will be given another steak to cook. Of these 5 steaks a champion will be determined. (May vary with number of entries)
11. Adherence to turn in time is mandatory. Late submissions will automatically be disqualified.
12. **All alcoholic beverages must be purchased through Corner Grub House, in order to comply with TABC. A representative from Corner Grub House will take orders for case quantities at retail price. Absolutely no outside alcoholic beverages will be allowed. Failure to comply will result in expulsion from the cook off.**
13. No ATV's or golf carts.
14. All teams must have a fire extinguisher within their cook site.
15. All teams must have a barrier laid down to protect bricks on square from grease.
16. All steaks are property of the Cattleman's Classic and Ribeye Roundup.
17. No professional chef may enter the open division; however, you are encouraged to enter the restaurant division. The master committee will make all decisions concerning open/restaurant entries.
18. All decisions are final. Complaints about the cook off results will be unheard.

19. A schedule will be provided at the cook's meeting along with any rule changes or updates.
20. The cook-off will be held rain or shine. No entry fees will be refunded due to inclement weather.
21. Get your grills hot, and let's have fun!

2018 Payout - Open Division	Prize Money
1st Place	\$2,000
2nd Place	\$1,500
3rd Place	\$750
4th Place	\$500
5th Place	\$250

2018 Payout - Restaurant Division	Prize Money
Grand Champion	\$750
Reserve Grand Champion	\$500
3rd Place	\$250
Total 2018 payout -----	\$6,500