



**“Ribeye Roundup”  
October 6, 2017  
Celebration Plaza  
Sulphur Springs, TX**

**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 and will be patiently awaiting the 3<sup>rd</sup> annual Ribeye Roundup. Remember this is a public event and good sportsmanship will be appreciated. Visit with other cooks, make new friends, and have fun. Let the bragging begin!

1. All Cook teams may begin setting up at 7 a.m. All vehicles should be removed from the cook area immediately following setup. The square will be closed to traffic until 10:30 PM. Special parking will be available.
2. One member of the cook team will attend the Cook’s Meeting at 11:00 AM located on the South end of the square. Steaks will also 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.
7. Steaks will be judged on the following criteria. They 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.
  - Taste
  - Appearance
  - Tenderness
  - Doneness

8. 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.
9. The top 5 teams will be entered into a 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)
10. Adherence to turn in time is mandatory. Late submissions will automatically be disqualified.
11. No ATV's or golf carts.
12. All teams must have a fire extinguisher within their cook site.
13. All teams must have a barrier laid down to protect bricks on square from grease.
14. All steaks will be property of the Cattleman's Classic and Ribeye Roundup.
15. 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 any of these rules will result in automatic disqualification.
16. No professional chef may enter the amateur division; however, you are encouraged to enter the restaurant division. The master committee will make all decisions concerning amateur/restaurant entries.
17. All decisions are final and complaints in the cook off results will be unheard.
18. A schedule will be provided at the cook's meeting along with any rule changes or updates.
19. The cook-off will be held rain or shine. No entry fees will be refunded due to inclement weather.
20. Get your grills hot, and let's have fun!

