

## Judging Criteria

### Ribs -

**Presentation** – Garnish is optional and will be limited to chopped, sliced, shredded or whole leaves of fresh lettuce, curly parsley, flat leaf parsley, and/or cilantro. Kale, endive, red tipped lettuce, lettuce cores and other vegetation are prohibited. Improper garnish shall receive a score of (1) in Appearance. Side sauces will not be allowed. Meats may be presented with or without sauce applied to it (i.e wet or dry).

**Appearance** – Exterior should be a medium to dark mahogany, not black and burnt. Smoke ring is a plus.

**Tenderness/Texture** – Meat should be tender but still have some bite and a little pull. Judges should be able to take a bite in the center of the rib, gently pull the meat, leaving a bite mark and meat still of both sides. Falling off the bone is considered overdone. If you have to work to get a bite, it is considered undercooked.

**Taste** – Taste is subjective but every flavor should complement and blend with every other flavor. All ingredients used, including smoke flavor should complement the meat. No one flavor should over power the others. You do not want to taste lighter fluid.

### Chicken -

**Presentation** - Garnish is optional and will be limited to chopped, sliced, shredded or whole leaves of fresh lettuce, curly parsley, flat leaf parsley, and/or cilantro. Kale, endive, red tipped lettuce, lettuce cores and other vegetation are prohibited. Improper garnish shall receive a score of (1) in Appearance. Side sauces will not be allowed. Meats may be presented with or without sauce applied to it (i.e wet or dry).

**Appearance** – Exterior should be a medium to dark mahogany, not black and burnt. Skin should look crispy, not rubbery. Smoke ring is a plus.

**Tenderness/Texture** – Meat should pull apart easily and should be moist. Dry meat is considered overcooked.

**Taste** - Taste is subjective but every flavor should complement and blend with every other flavor. All ingredients used, including smoke flavor should complement the meat. No one flavor should over power the others. You do not want to taste lighter fluid.