

Meade County Cattlemen's BEEF GRILL OFF

1st \$300
2nd \$200 3rd \$50
Best Ribeye



1st \$300
2nd \$200 3rd \$50
New This Year—
Long Cook
Chuck Roast

1st \$200 2nd \$100
Best Side

1st \$100 2nd \$50
Best Grilled Dessert

Saturday, September 16, 2023

Roberts Family Farm

125 Kennedy Rd, Guston, KY, 40142

Applications can be picked up at the Meade
County Extension Office or accessed at:

meade.ca.uky.edu

Sponsors:

Cox's Variety & Garden Center

Meade County
CATTLEMEN'S
ASSOCIATION

UK
College of Agriculture,
Food and Environment
Cooperative Extension Service

Contact: Kevin Stith (270)-945-6702

Meade County Cattlemen's Association

Andy Mills (270)-422-4958

Meade County Extension Service

Return applications to the Meade County
Extension Office by September 13, 2023
located at 1041 Old Ekron Rd,
Brandenburg, KY 40108

MEADE COUNTY CATTLEMEN'S

BEEF GRILL OFF

Rules:

1. Teams will consist of two to four participants and a grillmaster must be designated.
2. All contestants must be at least 16 years of age unless accompanied by a parent or guardian.
3. All teams must submit a completed entry application by September 13. Entry fee is free.
4. There will be a meeting at 10:00 a.m. to go over rules and distribute steaks and team numbers.
5. Steak judging will take place at 2:00 pm. Judging will be staggered in 8 minute intervals based on team number.
6. Each team must have a working fire extinguisher in their grilling area.
7. Each team will be assigned a cooking space.
8. Size 12' x 20' approximate booth size and teams are responsible for own canopy or cover if desired. Set up will be outside and possibly unshaded.
9. All teams must provide grilling equipment and grills, utensils, coolers, and supplies to prepare meat.
10. Charcoal, gas, pellet, griddle, smoker, or wood grill.
11. Meade County Cattlemen's Association will provide two 10-12 ounce ribeye steaks per team.
12. No other beef to be present other than the ribeyes provided. If any other beef is found, team will be disqualified. (Other than cook participants)
13. Cooking teams will provide any seasonings, juices, or rubs.
14. Steaks should be cooked to a minimum of 145 degrees or medium rare degree of doneness.
15. Grilled side dish required—Must be cooked on the grill prepared on site and served alongside steak.
16. Grilled dessert optional— Must be cooked on the grill prepared on site and served alongside steak.
17. Food safety handling and guidelines must be followed.
18. Meade County Cattlemen's Association will provide clam-shell plates for presentation with team number.
19. Grillmaster is responsible for conduct of team. Unacceptable conduct will be grounds for disqualification. Area will be cleaned and approved by committee member before leaving.

New this year—Long Cook Chuck Roast

1. Those competing need to be on the premises and set up by 9:00 a.m.
2. Participant provides their own chuck roast that should weigh between 4-7 lbs.
3. Chuck Roast must be sealed and will be inspected before cooking begins.
4. All finished chucks will be turned in after the steak, side, and dessert judging at one time.
5. Turn in time to be determined the morning of the competition.

Sponsors:



Meade County Cattlemen's Beef Cook Off

Team Name: _____

Names of all team members:



Grillmaster/KeyContact: _____

Phone Number: _____

Email: _____

Address: _____

Contact: Kevin Stith (270)-945-6702 Meade County Cattlemen's Association

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