

JUDGING CRITERIA FOR MEATS

THERE WILL BE THREE CRITERIA THE JUDGES WILL CONSIDER WHEN JUDGING YOUR ENTRIES:

APPEARANCE: IN YOUR OPINION DOES IT LOOK APPEALING AND MOUTHWATERING LIKE YOU CAN'T WAIT TO TASTE IT BARBEQUE? DOES IT LOOK MOIST AND TENDER, EVENLY SAUCED OR RUBBED, CUT CLEAN AND NEATLY, WELL ARRANGED AND ORGANIZED IN THE BOX?

TASTE: WHILE THIS IS SUBJECTIVE, YOU'RE PERSONAL PREFERENCE SHOULD NOT BE CONSIDERED! YOU MUST ONLY CONSIDER IF THE RIB IS BALANCED IN FLAVOR; NOT TOO MUCH OR TOO LITTLE "HEAT, SWEET, SMOKE, SALTY, SPICE, AND DONENESS." THE MEAT SHOULD BE BLAVORFUL THROUGHOUT THE MEAT, NOT JUST FLAVORED ON THE OUTSIDE.

TEXTURE/TENDERNESS: IS THE ENTRY COOKED TO THE PROPER DONENESS? THE MEAT SHOULD NOT FALL OFF THE BONE OR BE MUSHY TO THE TASTE (OVERDONE). THE MEAT SHOULD NOT BE TUFF AND HARD TO GET A CLEAN BITE FROM THE BONE (UNDERDONE). YOU SHOULD BE ABLE TO TAKE A BITE CLEANLY FROM THE BONE, WHERE ONLY YOUR BITE IS REMOVED FROM THE BONE WITH A SLIGHT TUG.