

About KCBS

Known as
“America’s
BBQ Experts”

- * Started in 1985 as a nonprofit with an educational mission
- * Has “certified” more than 20,000 BBQ judges
- * Sanctions over 400 contests annually
- * Membership exceeds 17,500

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REMINDERS

- ⇒ All meats may be cleaned and trimmed before coming to contest, but may not be seasoned or marinated in any way.
- ⇒ Ribs must contain a bone when being presented to the judges.
- ⇒ Pork must be cooked with the bone in.
- ⇒ Corned Beef brisket is not allowed.
- ⇒ Six (6) pieces or enough product for six (6) judges must be submitted.
- ⇒ Garnish is optional, and is limited to green leaf lettuces, curly or flat leaf parsley and or cilantro.
- ⇒ Do not mark containers or sculpt meats in any way.
- ⇒ No foreign materials in the container.
- ⇒ You may always ask the KCBS Reps for any advise or clarification on rules or procedures.



**KANSAS CITY
BARBEQUE
★ SOCIETY ★**

Tips For First Time Cookers



KCBS OFFICAL MEAT CATEGORIES

CHICKEN

PORK RIBS

PORK SHOULDER

BEEF BRISKET

CHICKEN-NOT POULTRY

Chicken includes Cornish Game Hen and Kosher Chicken.

Chicken, may be prepared for a contest whole, half, pieces or any combination as the cook chooses.

Chicken may be cleaned and trimmed at home and brought to a contest, as long as it has not been seasoned or marinated in any fashion.

Chicken can be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there are six separate pieces or enough for six (6) judges.

PORK RIBS-

Ribs must include a bone. COUNTRY STYLE RIBS ARE PROHIBITED.

Ribs may be presented with either 1 or 2 bones.

A properly cooked rib should have texture, moisture, and the meat should have a slight tug and come clean from the bone only where the bite has been taken.

PORK SHOULDER OR BUTT

Pork is defined as Boston Butt, Picnic and or Whole Shoulder.

Pork may be presented pulled, chopped, sliced or any combination of the above.

Pork must be cooked with bone in either the shoulder or butt,

BRISKET:

Brisket, may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there are six separate pieces or enough for six judges.

Brisket may be a whole brisket, a flat, or a point. CORNED BEEF BRISKET IS PROHIBITED.

SCULPTED MEAT AND MARKED BOXES

Sculpted Meat is the INTENTIONAL forming of the meat to resemble some definable object. Rosettes, animals, unique shapes, letters, numbers are some examples.

Mounds and Ice Cream scoops are NOT considered sculpting.

The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material and/or stuffing are prohibited in the container.

Marked entries or containers with the above listed material will receive a one (1) in all criteria from all six (6) judges.

Garnish is optional

If garnish is used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley and/or cilantro.

Kale, endive, red tipped lettuce, lettuce cores and other vegetation are prohibited. Nothing in the Cabbage family is allowed.

Sauce is optional

If sauce is used, it shall be applied directly to the meat and may not be pooled or puddled in the container.

No side sauce containers will be permitted in the turn-in container.

Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed.

JUDGING

All judges will give a 1 in Appearance for:

**unapproved garnish
pooled sauce
less than 6 samples of meat**

All judges will give a 1 in all criteria for:

**sculptured meat
a marked turn-in container
foreign object in the container
incorrect meat**

Any judges not receiving a sample will give a 1 in all criteria. All other judges will give a 1 in Appearance.