

THRILL OF THE GRILL

SATURDAY NOVEMBER 13TH, 2021



Location:

Premiere BBQ & Fire
8420 W Desert Inn Rd, Las Vegas, NV 89117

Timeline:

- Load-in & Meat Inspections: 7:00-9:00am
- Cooks meeting: 9:00am
- Judges meeting: 11:30am
- Turn-ins:
 - Burgers 12:00pm
 - Chicken Wings 12:45pm
 - Hotdogs/Sausages 1:30pm
 - Steak 2:15pm
- Awards: 4:00pm (or earlier)

General Rules:

- Teams are responsible for bringing the required proteins for three categories (hot dogs/sausages, burgers, chicken wings), cooking equipment and any supplies needed to execute the cooking process. The Nevada BBQ Association will provide the steaks during the cooks meeting.
- Teams are responsible for bringing their own grill(s)/fuel source; any fuel source is permitted.
- **Electricity will not be provided.** If you require power, you are welcome to bring a quiet generator. Please be considerate of your neighboring teams. We reserve the right to ask you to discontinue the use of your generator if we deem it too loud and a disturbance to surrounding teams.
- All meat must be inspected by contest reps before any prep has begun. Meats are required to be raw, unmarinated, and unseasoned in any way prior to inspection.
- NVBBQA will provide 2 styrofoam turn-in boxes (for chicken wings & steak) & 2 serving trays (for burgers & hot dogs/sausages) to each team- they are not to be marked to identify your team in any way. Detailed turn-in rules are outlined in the category rules below.
- Teams are required to bring a current & charged fire extinguisher and have it available in their cooking area at all times.
- Teams are expected to leave their sites as clean as they were found. Please bag your own trash and take it to the dumpster. Ash containers will be available. You are responsible for removing grease and gray water.
- This is a family-friendly event and due to the location of the retail business of the site “the red solo cup rule will apply.” All alcoholic beverages should be in cups or concealed containers. Excessive use of alcoholic beverages or public intoxication are grounds for eviction.
- Teams agree to properly store foods at safe food zone temperature (uncooked below 40° and cooked above 140°). For more information regarding food safety please visit:
<https://www.southernnevadahealthdistrict.org/Health-Topics/food-safety/>

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- Per the Southern Nevada Health district, there may be no food samples or sales to the general public at this event.
- Teams are required to adhere to clean and safe food handling practices.
- Teams are required to have a hand wash set up (a gravity flow dispenser, soap, paper towels and a drain bucket [see example](#)). Wearing food handling gloves is recommended.
- There will be a ten minute “open turn in window” for each category - late turn ins will not be accepted.
 - Example: the 12:00pm turn-in window is from 11:55am to 12:04:59pm. At 12:05pm turn-in is late and will not be accepted.
- The NVBBQA will reserve all rights and judgements as to any situations that may arise during the event.

Burger Category Rules:

- A burger by definition is any ground meat source between 2 pieces of bread source.
- Teams may choose to turn in 6 burgers, 3 burgers, or 6 sliders.
 - If turning in 3 burgers, they should be turned in as 1 whole, and 2 cut in half. The whole burger will be cut in half after being judged for appearance.
- Teams must use the provided serving tray to turn in their entry. The tray will be a 20” x 14’ plastic tray (See example: <https://www.ikea.com/us/en/p/smula-tray-clear-40041131/>).
- Teams may season, sauce and top the burgers in any way they choose. Only elements on the burgers will be tasted. Any side elements will be considered garnish.
- Teams are encouraged to get creative with their entries.
 - Any style of burger is allowed so long as it adheres to the burger definition stated above.
 - Turn-in trays may be decorated.
 - Decorations must stay within the perimeter of the tray & must stand on their own.
 - Decorations must be no taller than 18”.
 - Trays must be able to be easily carried by one person.
 - Edible garnish is allowed but will not be tasted as part of the entry.
 - This competition has two categories that will be turned in on trays. While creative displays are encouraged, your two turn-in trays should not be themed to match or identify your team. For example, don’t turn in two trays with a U.S.A. theme.
 - Decorations must be picked up prior to the awards ceremony. Any decorations that are not picked up will be discarded.

Wings Category Rules

- Teams may turn in any combination of chicken wings - drumettes, flats, or whole wings.
- The turn-in must include a minimum of 6 individual portions.
- Wings may be seasoned or sauced in any fashion. Side sauces are not allowed.
- No excessive pooling or sauce puddling is allowed and will be at the discretion of the contest reps.
- The provided styrofoam box must be used for turn ins.
- Edible garnish is allowed but will not be tasted as part of the entry. Non-edible garnish is not allowed for this category.
- Boxes are not to be marked in any way.
- Wings may be deep fried but must interact with a smoker or grill during the cooking process.

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Hot Dog Category Rules

- A hot dog by definition is a tubular meat on a bread source
- Teams may choose to turn in 6 whole hot dogs or 3 hot dogs (see below).
 - If turning in 3 hot dogs, they should be turned in as 1 whole, and 2 cut in half. The whole hot dog will be cut in half after being judged for appearance.
- Teams must use the provided serving tray to turn in their entry. The tray will be a 20" x 14" plastic tray (See example: <https://www.ikea.com/us/en/p/smula-tray-clear-40041131/>).
- Teams may season, sauce and garnish the hot dog/sausage in any way they choose as long as all garnishments are on the hot dog/sausage.
- Teams are encouraged to get creative with their entries.
 - Any type of hot dog or sausage is allowed so long as it adheres to the hot dog definition above (for example, bratwurst, chicken apple sausages, etc... are allowed).
 - Turn-in trays may be decorated.
 - Decorations must stay within the perimeter of the tray & must stand on their own.
 - Decorations must be no taller than 18"
 - Trays must be able to be easily carried by one person.
 - Edible garnish is allowed but will not be tasted as part of the entry.
 - This competition has two categories that will be turned in on trays. While creative displays are encouraged, your two turn-in trays should not be themed to match or identify your team. For example, don't turn in two trays with a U.S.A. theme.
 - Decorations must be picked up prior to the awards ceremony. Any decorations that are not picked up will be discarded.

Rib Eye Steaks

- Teams are required to use the steaks provided by the NVBBQA.
- The provided styrofoam box & foil insert must be used for turn-ins.
- Teams may season, marinate, or sauce their steaks in any manner.
- The turn-in box should consist of one whole steak
 - The steak must be turned in as a whole steak but may be stuffed or topped.
 - Topping may include but are not limited to cheese, mushrooms, compound butters, sauce, etc... but all toppings must be on steak.
- Garnish & side sauces are not permitted.
- Steaks should be turned in at a "medium" doneness.

Additional Information

Buy-in
\$150

Prizes

Individual categories:

- 1st: \$150
- 2nd: \$100
- 3rd: \$75

Grand Champion: \$400

Reserve Grand Champion: \$300

Total Prize Pool: \$2,000

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Cooking Space

Each team will be allotted a 20" x 20". Small trailers are welcome. If you require additional space, please contact the event organizer for consideration. Additional space may be available at an additional cost.

Turn-in Area

Each team shall turn in their box at the front of the Premier BBQ and Fire store. From there, it will be carried inside to the judges where judging will be blind.

What's Nearby

The shopping complex where the competition will be held has a Vons grocery store with a Starbucks. There is also a brewery and a few restaurants that have American, Mexican, Mediterranean, Japanese, vegan and Pho options. Premier BBQ and Fire will also be open for sales.

COVID

In the state of Nevada, the governor has set pretty strict COVID regulations. When we can't social distance, we are required to wear masks. You must wear a mask when you enter any business. If you don't, the business could get in trouble. Please wear a mask when you turn-in your boxes and at the cook's meeting, steak selections and awards. If you are sick or have been around someone who is sick, please do not come to the competition.

Questions

If you have any questions, please contact Travis Barr (760) 371-5603 | feedme@grillvegas.com or the Nevada BBQ Association at info.nvbbqa@gmail.com.