



2023 COOKING TEAM REGISTRATION PACKET

Basin Burnout BBQ Cook-Off: April 29, 2023

Venue: The Tailgate, 4401 N. Big Spring Street, Midland, TX 79705

COOKING TEAM PACKAGES

PLATINUM PACKAGE

- 20' X 30' (600 sq ft) space for cooking team and booth.
- Alcohol Package included (please see alcohol order form for details)
- Entry into each BBQ competition category (Brisket, Steak, Ribs, Chicken & "Open") - Max 5 entries (1 per category)
- Entry into the Medal of Honor "Grand Champion" Contest (Overall Winner)
- Entry into the Bloody Mary and Fan Favorite contests.
- Entry into the Best Pit Area contest (voted by the Basin Burnout Steering Committee)
- Cooking Team logo recognition online on Basin Burnout & PBADD websites, event guide and signage.
- 12 Complimentary All-Day passes to Basin Burnout and Live Concert featuring Pecos & The Rooftops.
- 12 Tickets to the Friday evening VIP Appreciation concert featuring Jeff Canada.
- Additional space available for \$15 per square foot (RV, Trucks, etc.)

GOLD PACKAGE

- 20' X 20' (400 sq ft) space for cooking team and booth.
- Alcohol Package included (please see alcohol order form for details)
- Entry into each BBQ competition category (Brisket, Steak, Ribs, Chicken & "Open") - Max 5 entries (1 per category)
- Entry into the Medal of Honor "Grand Champion" Contest (Overall Winner)
- Entry into the Bloody Mary and Fan Favorite contests.
- Entry into the Best Pit Area contest (voted by the Basin Burnout Steering Committee)
- Cooking Team logo recognition online on Basin Burnout & PBADD websites, event guide and signage.
- 8 Complimentary All-Day passes to Basin Burnout and Live Concert featuring Pecos & The Rooftops.
- 8 Tickets to the Friday evening VIP Appreciation concert featuring Jeff Canada.

COMPETITION CATEGORIES

- Pork (Spare or Baby Back)
- Steak
- Brisket
- Chicken (Thighs or Halves)
- Open (Anything Goes)
- Medal of Honor "Grand Champion"
- Fan Favorite (Optional)
- Best Pit
- Bloody Mary Contest (Optional)

AWARDS

- 1st (Championship Belt), 2nd & 3rd (Cutting Board)
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- Minimum of 3 entries
- Attendees vote - Overall Champ (Trophy)
- Basin Burnout Committee Vote (Trophy)
- 1st place (Trophy)



IMPORTANT INFORMATION FOR COOKING TEAMS

- The cooking competition is a **non-sanctioned** event and will be judged by a group of volunteers from the community.
- All entries will be judged on a scale of 1-10 in 3 categories (appearance, texture, and taste)
- **Grand Champion** will be awarded by the team with the highest overall score. (Minimum of 3 entries)
- The **Fan Favorite** category will be scored by the public and the overall winner chosen.
Each team will be given a pit # and the Burnout attendees will vote for their favorite sample.
The sample given to the public does not have to be the same as the competition entry.
- **NEW:** The Best Pit competition will be voted on and tallied by the Basin Burnout Steering Committee.
Each cooking team is encouraged to make all efforts to present your organization in the best light.
- The **Bloody Mary Contest** will be judged by the Contest Sponsor and the overall winner will be judged by appearance and taste.
- Cooking Teams will be assigned a scheduled load-in time no later than 1 week prior to the event.
- Teams will be assigned on a first-come, first-served basis and must remain in that spot until load-out on Sunday.
- All teams must have their pit area cleaned up and all equipment removed by 4:00 PM April 30th.
A fee (\$250/day) will be assessed if the team is found to be non-compliant.
- Any outside vendor and/or event planner must coordinate with Russell Johnson 432-257-9303 or vp@pbadd.org
- Teams must provide all needed equipment and supplies:
 - Water, fans, cooling units, lights, tents, etc.
 - Alcohol must be ordered through The Tailgate, in advance. (See alcohol order form)
 - Alcohol menu and ordering instructions will be provided separately.
 - Competition meats.
 - Any other supplies necessary to support your cooking and entertaining efforts.
- All meat must be cooked at the event and will be inspected by the "Pit Master" the morning of the event.
- Heat source for all meats must be wood, wood products, or charcoal.
- 9" x 9" turn-in boxes will be provided prior to turn-in.
- Turn-in times: (times may be changed at the discretion of the Basin Burnout Steering Committee)

- Chicken	3:00 PM
- Pork	3:30 PM
- Open	4:00 PM
- Brisket	4:30 PM
- Steak	5:00 PM



VENUE INFORMATION

FIRE LANES MUST BE ALWAYS KEPT OPEN

- Power provided – generators only (power cords must be provided by Cooking Teams)
- Ice will be provided to Cooking Teams only.
- Each team will be assigned a cooking space and scheduled load-in time. Pits, cookers, props, trailers, vehicles, tents, or any other equipment shall not exceed the boundaries of the team's assigned cooking space. (20' X 20' or 20' X 30')
- All walking aisles must be clear of cooking equipment, booths, tents, and any other marketing materials (flags, etc.)
- It is the responsibility of the Cooking Team to see that the team's assigned cooking space is clean and orderly during and following the contest. All teams must have their pit area cleaned up and all equipment removed by 4:00 PM on April 30th. A fee (\$250/day) will be assessed if team is found to be non-compliant by Basin Burnout Steering Committee.
- ***All team vehicles must be within the assigned area for unloading and parked immediately after.***
- Cooking Team vehicles must be parked in the designated area until load out, Sunday, April 30th starting at 8 AM.
- Vehicles allowed may include travel trailers & BBQ trailers – not to exceed what will fit in your assigned space.
- RVs space available for Platinum Package only.
- Tents must be secured, any damage caused to the venue by an unsecured tent will be the responsibility of the Cooking Team.
- Please respect our fellow cooks, neighbors, Basin Burnout Staff and The Tailgate staff.
- All venue rules must be followed (violators will not be asked back)
 - Absolutely NO ash may be dumped on the ground.
 - Ash will be put in a disposable pan, doused with water, and thrown away.
 - Grease should be cooled and thrown out in your trash – no hot grease in trash.
 - Grey water may be dumped away from your site and in such a way it will not flow to other cook sites.
- Proper food handling and sanitation is required.
 - Vinyl or latex gloves.
 - Temperature control is mandatory (Hot and Cold hold)
 - Proper storage of meat is required, and MUST be maintained below 40°F or above 140°F.
 - Sanitization of work area should be implemented with the use of a bleach/water rinse.
- Each Cooking Team will provide a separate container for washing, rinsing, and sanitizing of utensils.
- ***Fire extinguisher must have current inspection, pin in place, and readily available always.***
 - Teams will not be allowed to cook or serve without a fire extinguisher.
- Trash collection will be ongoing starting on Friday, April 29th through Sunday, April 30th.
 - Teams should tightly bag garbage and dispose of the bag in dumpsters on the property.
 - Trash runs will continue during the event. One final trash run will follow the BBQ competition on Saturday, April 29th. Please do not leave trash for someone else to pick up.
 - Dumpsters are available on the venue grounds and teams are welcome to use them.
- Teams can cook overnight on Friday, April 28th.
 - Only cooking staff members with badges are allowed overnight. Each team will receive 8 - 12 badges depending on the package purchased.
 - Security will be provided overnight for all teams that decide to cook on Friday.



ITINERARY

Load In - Pecos	4/29/2023	7:00 AM
Bloody Mary Contest	4/29/2023	10:00 AM
Open Gates	4/29/2023	12:00 PM
Welcome	4/29/2023	12:00 PM
Boot Campaign / Reel Thanx	4/29/2023	12:10 PM
Chet Johnson	4/29/2023	12:30-1:30 PM
Jerry Hart	4/29/2023	2:00-3:00 PM
Chicken Turn-In	4/29/2023	3:00 PM
Pork Turn-In	4/29/2023	3:30 PM
Open Item Turn-In	4/29/2023	4:00 PM
Brisket Turn-In	4/29/2023	4:30 PM
Steak Turn-In	4/29/2023	5:00 PM
DJ Johnny Mac	4/29/2023	3:00-4:00 PM
Rick Carr Band	4/29/2023	4:00-5:30 PM
Announce Winners	4/29/2023	5:30 PM
National Anthem	4/29/2023	6:00 PM
Color Presentation	4/29/2023	6:00 PM
No Dry County	4/29/2023	6:15-7:15 PM
Canaan Bryce	4/29/2023	7:30-8:30 PM
Pecos & The Rooftops	4/29/2023	9:00 PM



REGISTRATION

- Each team's point of contact will receive a link to register their Cooking Team.
- Ticket limits are in place.
- Additional All-day passes are available through sponsorship opportunities.

BBQ COOK-OFF COMPETITION GUIDELINES:

The contest is a non-sanctioned competition guided by Kansas City Barbeque Society rules for Pork Ribs and Beef Brisket.

*** NOTE: Meat may be trimmed prior to arrival. All competition meat shall start out raw. No pre-seasoned meat is allowed. ***

RULES

- MANDATORY cook's meeting on Thursday, April 27 at 5 PM at The Tailgate.
- Only one representative of the Cooking Team is required to attend the mandatory meeting.
- Q&A session to follow.
- Pork Ribs (spare or baby back ribs are allowed)
- Brisket (whole, flat, or point. Burnt ends are allowed)
- Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding.
- Fires shall NOT be built on the ground.
- All competition meats shall be inspected by the Pit Master.
- Cooking shall not begin until the competition meat has been inspected by the Pit Master.
- Turn-in times: (times may be changed at the discretion of the Basin Burnout Steering Committee)

- Chicken	3:00 PM
- Pork	3:30 PM
- Open	4:00 PM
- Brisket	4:30 PM
- Steak	5:00 PM
- Turn-in windows (10 Minutes)
- Six (6) separate portions of each meat are required.
- Note: This is the minimum required, cooks can add additional.
- No Garnish required, if used, can be parsley, lettuce, cilantro, and curly green kale.
- No red-tipped lettuce or lettuce cores.
- Sauce, if used, may contain chunks no larger than 1/8" dice.
- 9"x9" turn in boxes will be provided and must be used.
- Written number on box must be on the top.

AWARDS

- Championship Belts will be awarded for: Grand Champion and 1st place in each category.
- Cutting Boards will be awarded for: 2nd – 3rd place in each category.

PRESENTS THE 2023



**FEATURING HEADLINER,
PECOS & THE ROOFTOPS**



BENEFITING
Veteran's Charities



WHERE

The Tailgate
4401 N. Big Spring Street,
Midland, Texas 79705

DATE

Saturday, April 29, 2023

TIME

11 AM until 11 PM

**Deadline for Cooking Team
Registration is April 14, 2023.**

Basin Burnout Cooking Team Registration Form

Please confirm your entry selection(s)

- ☐ BRISKET
☐ STEAK
☐ PORK ENTRY — RIBS (EITHER SPARE OR BABY BACK)
☐ CHICKEN ENTRY — THIGHS OR HALVES
☐ OPEN ENTRY — CONSIDERED ANYTHING ELSE
☐ BLOODY MARY CONTEST

POWER ☐ Yes, we will require power.

Cooking Team Name _____

Team Captain Name _____

Phone # _____

E-mail _____

T-Shirt Size _____

List each members name and contact information:

Name _____

Phone # _____

T-Shirt Size _____

Name _____

Phone # _____

T-Shirt Size _____

Name _____

Phone # _____

T-Shirt Size _____

Name _____

Phone # _____

T-Shirt Size _____

**Cooking Teams must provide all necessary equipment
to compete, i.e. pit, tent and tables.**

***By signing this document, the team agrees to abide by all rules
and regulations set forth or established by Permian Basin
Association of Directional Drilling.***

Team Captain Signature: _____

Date: _____