

Dallas Kosher BBQ Championship

Team Guide Book

Welcome to the Dallas Kosher BBQ Championship. Once a team has completed registration and has paid their registration fee, a link to ingredient list will be sent. All items requested on the team ingredient list will be provided either in the team box or on site at the event ingredient area.

In addition to this Team Guide Book, all other KCBS and event rules are listed in the DKBBQ KCBS Rules 2019 document. A detailed list of items provided in your team supplies box is listed later in this document.

There will be a **MANDATORY** cook's meeting and prep on Thursday, October 24, 2019 at 6 PM. to 9:00 PM. at Congregation Beth Torah 720 Lookout Dr. Richardson, TX 75080. At least one member of your team – preferably a pit boss - must attend this meeting.

- Meeting Agenda:
 - 6:00 to 6:30 KCBS overview of rules and DKBBQ event general info.
 - Approximately 6:30 pm meat selection.
 - 6:45 to 9:00 PM team prep time (to do your prep such as trimming, making marinades, sauces etc. on site.) **NOTE:** Teams are required to put their own meats in the refrigerated truck by the end of prep.

For any team that cannot make Thursday night because of travel, there will be prep time Friday from 10:00 am to 1:00 pm if pre-arranged with team coordinator from DKBBC.

A list of Kosher approved symbols to look for on ingredients you wish to bring is posted at the bottom of this document as well as on the website. **Only items marked Parve are acceptable.** Items marked with a **D**, **DE**, or **Dairy** are **NOT** acceptable.

After you have finished for the evening, it is required of each team that they clean up their work area. It is important that each team clean up after itself so that the teams that follow you will have a clean area in which to work. Committee members will be available to answer questions you may have pertaining to the use of the kitchen equipment or clean-up of the kitchen.

Your sauce, marinated meat, and all other cooked items must be carefully sealed in the zip lock plastic bags or containers and inspected by the Dallas Kosher Mashgiach before being put into our refrigerator. Your cooking utensils and all other items you will need for Saturday night/Sunday morning should be placed back in the team kit box. Any items you brought and have had approved by the Mashgiach that evening for use also must be packed into the containers and left with your supplies.

Each team will receive the following items included in their registration fee of \$425.00:

- 12 Chicken Thighs
- 3 Racks beef back Ribs (4 bones per rack)
- 1 Whole Turkey (bone-in) approx. 10 lbs
- 1 Brisket (Full Packer) approx. 12-16 lbs.

- Use of 1 Weber Smokey Mountain 22.5 Smoker and 1 Weber One Touch Silver 22.5 Grill
- 2 Plastic team bins (1 for meats and 1 for utensils as outlined below)
- 2 Tongs, 1 large, 1 small
- 1 BBQ Brush
- 1 Sauce Mop
- 1 Squeeze Bottle
- 1 Internal Meat Thermometer
- 1 Pit Thermometer
- 1 pair BBQ Hot Gloves (used for food)
- 1 pair Leather Protective Gloves (not for food)
- 1 Two Qt. Sauce Pan
- 1 Set Measuring Spoons
- 1 Set of Measuring Cups
- 1 Large Fork
- 1 Cooler Bag (for resting meats)
- 2 Full Size Steam Pans
- 4 Cutting Boards, Disposable
- 3 Half Size Steam Pans
- 1 Roasting Pan (to be used as a drip pan for Smokey Mountain)
- 1 Knife set including: 4-inch boning knife, 6-inch boning knife, 8-inch chef's knife, 12-inch carving knife, 2 paring knives, kitchen shears, knife sharpening tool
- 1 Whisk

If you find that you need any additional kitchen items, please let a representative know and they will help you find what you need. **Do not remove** any utensils from the synagogue. If you do not find everything you need in your stock or on the community table, please ask for help. Do not borrow from other teams' stock unless they are present and give permission to use some of their ingredients.

Items found on the community table: pots, plastic gloves, scale, spice grinder, blender, hot plates and other utensils



Utensils and tools provided shown above

Event Timeline for Saturday Oct 26

8:00 pm

Teams are to arrive at event site no earlier than and park in designated area(s) to unload Sunnyland Furniture Shopping Center 7879 Spring Valley Rd, Dallas, TX 75254

8:00 – 8:45 PM

Team setup, tents, tables, etc.

Approximately 8:45 PM

Smokers, grills, team boxes, pantry, and meats will be made available
Do NOT ask for your supplies / they will be readied and handed out by DKBBQC once it is determined that all teams are readied and supplies are able to be distributed

Each team is allocated the following:

- 2 tables
- 1 tent space (approximately 11' x 11)
- 1 chimney
- 1 pan for lighting of chimney

At the designated time an announcement will be made by DKBBQC and each team will collect their smoker and grill from the designated area. Please be considerate of your BBQ neighbors and do not remove anything from their area.

Tents and chairs will NOT be provided. Each team is responsible for providing their own tent and weights to secure it to the ground. Drilling into the asphalt is NOT permitted. Standard tents measuring approximately 10' x 10' are recommended.

Teams must move all cars parked in the event area by 7:00 AM.

At the end of the competition, teams are REQUIRED to clean off your tables and surrounding areas, equipment, and utensils and return all smokers and grills to the designated area. Toss all disposable items in the trash bins near your booth.

- Beef council oven mitt
- Cutting board
- Table Cloths
- Etc.

A minimum of one (1) fire extinguisher of type 2A:10B:C rated, shall be near all cooking devices within the team's assigned space and will be provided by DKBBQC.

It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. It is imperative that clean-up be thorough. Each team will be responsible for cleaning completely, their grills, smokers, and all grates and components of each thoroughly, as well as all tools and utensils provided by the event following the end of meat turn ins. Teams need to clean their tent area and pack all materials back in the team boxes assigned to them. The teams will turn in to the committee all team boxes, grills, smokers and so on at the designated location. All equipment must be cool to the touch and cleaned by 3 PM (last meat turn in occurs at 1:30 PM). **Failure to clean all items and have them ready for pick up by event volunteers by 3 PM may disqualify the team from future participation at KCBS sanctioned events, and may delay presentation of awards for the competition.**

You will be able to ask a Dallas Kosher Mashgiach to light your coals any time on Saturday, October 26th, after you have received your smoker or grill, or when noted at the event via official announcement. **The Mashgiach is the only people allowed to light you smoker or grill.** Your entire team may stay all night, or switch off, but please note that every team must have at least 1 person present and on the lot at all times starting at 8 PM on Saturday night and running through the turn in of all equipment the next day.

We want you to feel comfortable doing what you love so if you have any questions, please do not hesitate to ask anyone on the BBQ committee for help!

Approved Kosher symbols to look for on ingredients. **Only items marked Parve are acceptable.** Items marked with a **D**, **De**, or **Dairy** are **NOT** acceptable.

