

Rules for Friday Night Ancillaries

CREATIVE TACO (No Dessert Tacos)

Sponsored by Wampler's Sausage

Presentation in a provided ½ Pan

Enough to Feed 6 Judges

Contestants: Presentation is **OPEN**.....Cook's Choice....Must be able to carry to turn-in window by **ONLY ONE** Team Member

CREATIVE BURGERS

Burgers should be at least **4oz** and No More than **8oz** **NO SLIDERS**

Burgers cooked to Medium heat 145* to 150*Fahrenheit to Well Done 160*.....
Burgers cooked at lower Temps will be disqualified.

All Burgers must contain at least **60% Beef** the other 40% can be cooks choice.

Burgers can be dressed any way, Cook's Choice, **But must be placed between the Bun or Bread pieces.**

Wooden Skewers, may be used to hold Burgers together for presentation. A knife will be provided on the Judge table so the Table Captain can cut burgers if needed. Open Garnish Must be able to feed **6 judges**

This contest is dedicated to the memory of Tony Stone who started his KCBS contest in Cookeville, Tn., with a Hamburger Contest over 35 years ago. Let's make him proud.

Dessert: Saturday after the 4 KCBS categories: Presentation is OPEN.
Cook's Choice Must be able to carry to turn-in window by only 1 team member

