



## Steak Cooking Rules

1. Cooking teams may use any type of fuel desired. Cooking teams are responsible for supplying their own fuel.
2. CCC will provide 12 ounce choice ribeye steaks. Teams are to provide ice chests for steak storage.
3. No other beef is to be present at the cook-off site other than the steak provided by CCC. If any other beef is found, your team will be disqualified from the steak judging.
4. All steaks will be handled in a sanitary manner. Contestants must have hand washing capabilities at their site.
5. Grills will be inspected for cleanliness before cooking. Unclean grills will be rejected.
6. The cooking team provides all seasonings and "secret ingredients"
7. Cooking teams are responsible for providing tables and chairs they may need at their cooking areas.
8. Some type of fire extinguisher device should be available to each cooker
9. Steaks may not be removed from your cooking area. Any violation of this will result in immediate team disqualification from the competition.
10. All steaks remain the property of the Cowboy Culture Celebration. Teams may be asked to cook additional steaks for a steak dinner for festival attendees.

For more information email [davidmulloy@yahoo.com](mailto:davidmulloy@yahoo.com) or call David Mulloy (254) 967-0676.