

**Riverside Smoke Off**  
**Kid's Cook – Ribeye Steak**

**5 - 12**

**\$25 (includes Steak)**

**Pork Ribs**

**13 – 17**

**\$20**

**Riverside Park**

1. Pork Ribs/Steak may be cooked on any fire or heat source. (Wood, Charcoal, Gas, Electric, Pellet, Sous Vide etc.)
2. Steaks may be lightly trimmed before, but not after cooking.
3. Steaks may not be marked or branded in any way. (Grill marks are not considered marking).
4. Turn in one steak, whole and uncut, on top of the provided foil disk. The provided foil disks must be placed in the box, silver side up, and not folded in any way. The steaks will be judged as presented in the box.
5. No sauce or garnish is allowed in the steak turn in box. A compound butter is allowed, as long as it is melted on the steak.
6. There are no size standards for the seasonings on the steak.
7. Pooling of NATURAL juices in the box is acceptable.
8. Steaks are judged on Appearance, Doneness (Medium), Taste, Texture and Overall Impression.

**RIBS –PORK**

Slab pork spareribs. NO country-style, baby -back, or loin back is allowed. St. Louis style Ribs are acceptable. Turn in ten full pork ribs cut apart. No pre-marinated, pre-soaked, or pre-spiced ribs are allowed.

**SAUCE**

You may cook with sauce, but do not add sauce, marinade, sop, or juice to meat or container once the meat is prepared for turn-in.

**Reasons for DQ:**

1. Any foreign object found in the turn in box. (String, Toothpick, Skewer, etc.)
2. Steak/Ribs turned in after the turn in window has expired.
3. Any of the above rule violations