



BURGER BATTLES COOK-OFF GUIDELINES

Fundraiser benefitting the Lake Martin Area United Way

1. Grillers are to prepare and cook in a sanitary manner. Cooking conditions are subject to inspection by the judging committee. Issues identified by the committee shall be immediately corrected or the team shall be disqualified.
2. Teams are allowed to bring one (1) generator per team. Electricity is NOT provided.
3. Teams MUST provide and have a fire extinguisher on site.
4. NO glass containers are allowed. Metal, plastic, and paper ONLY!
5. Teams are asked to prepare at least 40 burgers.
6. Burgers must be prepared from scratch and all ingredients must be added on site and in raw form. Vegetables/toppings may be chopped and cut ahead of time. No ingredients can be combined offsite, we want all cooking to be done at the event to keep it fair. Teams will be allowed to bring all ingredients prepped in advance (vegetables/toppings) if desired.) However, ALL TEAMS must combine ALL ingredients on-site and assemble burgers on-site only.
7. Team Captain: Each team will designate a team captain, who is responsible for seeing that each assigned area is kept clean, that a judging sample is taken to the judging table and that all team members have read and understood these rules and regulations.
8. Space: Each Team will be provided a 10'x10' tent and 2 tables. ALL teams must bring all supplies necessary for grilling/cooking. United Way will not be responsible for supplying utensils, pots, pans, burners, grills, charcoal, gas, etc. Please ensure your area is clean and all trash has been placed in the proper containers before leaving your site.

9. Supplied items: United Way will provide sampling containers/cups, napkins, and judge's sampling containers/cups.

10. Judging: Containers for judging will be provided on the morning of the cook-off. The team captain is required to deliver the sample container to the judging area at a set time. (This information will be communicated the day of.) All burgers will be judged in the same category regardless of the grilling method. The winners of the cook-off will be announced at approximately 5:00 PM. All decisions by the judges are final. Cooking conditions are subject to inspection. Failure to follow these rules will be grounds for disqualification. Any changes to these official rules will be communicated to teams in advance of the event.

11. Judges will judge on the following categories:
 - RESTAURANT PROS – Beef Burger and “Other” Burger – 1 overall winner selected from across both burger categories
 - TAILGATERS – Beef Burger and “Other” Burger – 1 overall winner selected from across both burger categories

12. United Way reserves the right to make additional regulations as situations warrant. Decisions of United Way and the Judges are final.

Questions? Please contact: Stacey Jeffcoat at 256-307-3949 or Courtney Layfield at 256-329-3600