

Louisiana Pirate Festival

HOMETOWN BARBECUE COOKOFF



Sponsored by:
**Paul's Rib Shack
Barbecue**



Friday & Saturday, May 6th & 7th
Lake Charles Civic Center

Traditional Barbecue Competition:

Brisket, Pork Butt, St. Louis Cut Pork Spare Ribs & Half Chicken

Teams can turn in fewer meats. You can win prizes for individual categories without having to turn in all four. We're here to HAVE FUN and enjoy the weekend with our friends and the other teams!

Entry Fee: \$100 Per Team

Entry Deadline: April 30, 2022 (Late entry, if space available, \$25 additional charge.)

Prizes:

Grand Champion \$500

Individual Meats	Brisket	Pork Butt*	Ribs	Chicken
1 st	\$200	\$200	\$200	\$200
2 nd	\$100	\$100	\$100	\$100
3 rd	\$75	\$75	\$75	\$75
4 th	\$50	\$50	\$50	\$50

*Pork is People's Choice, starting at 12:30. Tickets are \$5, so invite your friends!

Paul's Rib Shack is sponsoring, but **NOT** competing.

Questions? Call Paul at 794-9891

To Enter: Fill out this form with your Team Name, Info, contact, and email a clear picture to paul@paulsribshack.com (or text to 794-9891). We will send you back a link to pay the entry fee with a credit card. The competition starts Friday Night, 7 pm.

Team Info:

Team Name: _____

Lead Cook: _____ Mobile # _____ email: _____

What size is your pit/trailer/tent/RV Setup: _____

Other Team Members:

Name & Number _____

Name & Number _____

Name & Number _____

All teams will come to the Start meeting at 7 pm on Friday, get checked in and get your space all settled in. You are welcome to check in Friday evening and then get started cooking early morning, if your cook schedule allows.

The entry turn-ins begin at Saturday Morning:

- Chicken at 11 (10 minute turn-in window)
- Ribs at 11:45 (10 minute turn-in window)
- Pork Butt People's Choice starts at 12:30
- Brisket at 1:15 (10 minute turn-in window)
- Winners announcements at 2 pm

General Rules:

- Raw meat inspection at 7 pm (or before).
- All cooking must be done on site. It's OK to pre-trim your meats before you arrive.
- You may NOT inject or season your meats before you arrive. They must be raw for the meat inspection at 7 pm on Friday Night.
- Turn-ins will be in clamshell box, judged on presentation and taste.
- You may garnish your box.
- Brisket boxes will have slices of the Flat, and you are welcome to put in Point as well, to show off your skill!