

***Canadian National BBQ Championships Judging Procedures for
Presented by Bullseye BBQ Sauce Backyard Burger
Championship Category***

1. Judging will be done by PNWBA trained judges.
2. Judges will rate items for TASTE, TENDERNESS/ TEXTURE and APPEARANCE. Scoring as per PNWBA rules. * Burgers must be cooked medium-well or well done.
3. Scores are weighted as per PNWBA rules. Total points will determine the winner.
 - 50% - taste
 - 25% - texture/tenderness
 - 25% - appearance
4. Every effort will be made to ensure the judges do not know who is turning in each entry.
5. Turn-ins must be made by the time designated in order to get a score. No exceptions.
6. . Please turn in two complete samples in two separate turn-in boxes (provided). One turn in should remain whole and be garnished. Open garnish. The 2nd Burger should be cut into a minimum of 3 but no more than 4 pieces. Please identify at the turn in table which box is for appearance
7. Garnish and presentation is up to each competitor and there are no limitations.
8. BULL's EYE BBQ SAUCE must be used in the meat recipe, as a glaze for the burger, or on the bun. It is an essential item for each product turned in.
9. The organizers will provide sauce and meat.
10. We will "ask" for the winning recipe to be used by Dusty's Bar and BBQ to be featured on the menu, this is not mandatory.
11. Burgers must be at least 60% beef-if we suspect otherwise the burger will be DQ
12. We reserve the right to change elements of these rules up to 12 hours before turn-in time.