



- May be cooked on any fire or heat source.
- Must use provided turn in box and the lid must close.
- Teams will be given 2 pork steaks 1" in thickness
- 1 Pork steak must be turned in whole and uncut on top of the provided foil disk (silver side up and not folded) with no garnish in the box. No other items in the box.
- No other pork steaks are to be present at the cook site other than the ones provided to the teams by the promoter.
- Pork steaks may be lightly trimmed before, but not after cooking.
- Pork Steaks may not be marked or branded in any way. (Grill marks are not considered marking)
- Any sauce on the pork steak must be baked on.
- Pork steaks will be judged on Taste, Tenderness, Appearance and Overall Impression.
- The order of tie breakers for pork steak is Taste, Tenderness, Appearance and Overall Impression.

JUDGING PROCESS

- 5 judges per table.
- Judged when they are turned in.
- Pork Steaks will be judged as they are presented in the box.
- Judges will cut their own bite off of the pork steak to taste.