



- **Cooks may cook on any fire or heat source.**
- **NO other rib-eye steaks are to be present at cook sites other than the ones provided to the teams by promoters.**
- **Steaks may not be removed from the teams cooking area except to turn in the entry.**
- **Steaks should be cooked Medium (warm pink center).**
- **Steaks may be lightly trimmed before, but not after cooking.**
- **Steaks may not be marked or branded in any way. (Grill marks are not considered marking)**
- **Steaks must be turned in 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.**
- **No Garnish is allowed in the steak turn in box.**