



## THE FAT GATOR COOK-OFF

Event Date: Saturday, June 6, 2026

### **COOK OFF CATEGORIES**

#### **BRISKET**

#### **PRIZES**

- **1st Place: \$2,500** + travel expenses reimbursed (up to \$500.00 w/ receipts)
- **2nd Place: \$500** + travel expenses reimbursed (up to \$500.00 w/ receipts)
- **3rd Place: Entry Fee Reimbursement** + travel expenses reimbursed (up to \$300.00 w/ receipts)

#### **ENTRY FEES**

- **\$200 entry fee**
- **\$25 down payment to hold spot**
- Remaining balance due by assigned date
- **Late entry after deadline: \$300**
- Teams will receive **10 wristbands**

#### **CHECK-IN**

- Friday, June 5 | 6:00 PM - 7:00 PM

## **TURN-IN TIME**

- Saturday, June 6 | 3:30 PM

## **JUDGING REQUIREMENTS SAMPLES**

Teams are responsible for providing enough product to meet both judge and People's Choice requirements.

Teams must provide:

- 6 individual brisket samples
- Each sample must be:
  - From the flat or point (team's choice)
  - Sliced evenly
  - Approximately 2–3 ounces per judge
- No garnish will be judged

*Minimum for Judges: 1.5 pounds of cooked brisket*

## **+ PEOPLE'S CHOICE SAMPLING**

Teams must provide:

- Minimum of 8–10 pounds of cooked brisket
- Portions should be:
  - Bite-sized
  - Approximately 1 ounce per serving
- Enough to serve 100 People's Choice tasters

## **FRIED CHICKEN**

### **PRIZES**

- **1st Place: \$1,000 +** travel expenses reimbursed (up to \$500.00 w/ receipts)
- **2nd Place: \$250 +** travel expenses reimbursed (up to \$500.00 w/ receipts)
- **3rd Place: Entry Fee Reimbursement +** travel expenses reimbursed (up to \$300.00 w/ receipts)

### **ENTRY FEES**

- **\$125 entry fee**
- **\$25 down payment**
- Remaining balance due by assigned date
- **Late entry after deadline: \$175**
- Teams will receive **10 wristbands**

### **CHECK-IN**

- Saturday, June 6 | 9:00 AM

### **TURN-IN TIME**

- Saturday, June 6 | 1:30 PM

### **JUDGING REQUIREMENTS SAMPLES**

Teams are responsible for providing enough product to meet both judge and People's Choice requirements.

Teams must provide:

- 6 individual chicken samples
- Samples may be:
  - Drums, thighs, or boneless cuts
- Each judge receives:
  - One full piece or
  - Equivalent portion (3–4 ounces)

*Minimum for Judges: 2.5–3 pounds cooked chicken*

## + PEOPLE'S CHOICE SAMPLING

Teams must provide:

- Minimum of 100 bite-sized chicken samples
- Portions should be:
  - Approximately 1–1.5 ounces each
- Total cooked chicken recommended:
  - 10–12 pounds

## GUMBO

### PRIZES

- **1st Place: \$1,000** + travel expenses reimbursed (up to \$500.00 w/ receipts)
- **2nd Place: \$250** + travel expenses reimbursed (up to \$500.00 w/ receipts)
- **3rd Place: Entry Fee Reimbursement** + travel expenses reimbursed (up to \$300.00 w/ receipts)

### ENTRY FEES

- **\$100 entry fee**
- **\$25 down payment**
- Remaining balance due by assigned date
- **Late entry after deadline: \$175**
- Teams will receive **10 wristbands**

### CHECK-IN

- Saturday, June 6 | 9:00 AM

### TURN-IN TIME

- Saturday, June 6 | 11:30 AM

### JUDGING REQUIREMENTS SAMPLES

Teams are responsible for providing enough product to meet both judge and People's Choice requirements.

### **Teams must provide:**

1. 1 quart of gumbo for judging (no rice or fillers)
  2. Minimum of 5 gallons for People's Choice sampling
- + *Must be sufficient to serve **at least 100 People's Choice tasters***

## **Cooking Team Rules & Regulations**

### **Entries**

- Entries may consist of **individuals, businesses, or organizations.**
- Each entry/team must designate **one Head Cook**, who will be responsible for:
  - Check-in
  - Rule compliance
  - Communication with the Fat Gator Committee

### **Cooking Spaces**

- All cooking areas will be **marked and assigned** by the Fat Gator Committee.
- Spaces are assigned on a **first paid, first assigned** basis.
- **Maximum site size:** 15' x 30'
- Trailers and RVs are permitted **only if they fit within the assigned space.**
- Teams may begin setting up **Friday, June 5 after 5:00 PM.**

### **Equipment and Setup**

- Teams must supply **all cooking equipment**, including but not limited to:
  - Pits, grills, burners
  - Tables and chairs
  - Water, utensils, and cooking tools
- The Fat Gator Committee will provide:

- All judging containers
- Public tasting containers and utensils
- Teams should prepare enough food for **at least 100 public tastings**.

## Cooking & Ingredient Requirements

- All cooking must be done on-site and from scratch.
- Rice may be pre-cooked ONLY.
- No commercial seasoning blends, bases, or mixes are allowed in any category.
- All food must be cooked in open-air conditions:
  - No cooking inside RVs or fully enclosed tents.
- Teams must be willing to:
  - Taste their own food
  - Allow inspection of cooking conditions at any time

## Meat & Food Inspection

- All meat must:
  - Be commercially sourced
  - Arrive raw
- No pre-marinating, pre-soaking, or pre-seasoning is allowed.
- Pre-trimming is permitted.
- Meat may be removed from store packaging unless restricted by local health regulations.
- A Fat Gator Committee member must inspect all meat before cooking begins.
- Once meat arrives on-site, it may not leave the competition grounds.

## Sanitation & Food Safety

- Teams must maintain clean and sanitary cooking areas at all times.
- Handwashing, glove use, and cross-contamination prevention are strongly recommended.
- Unsanitary conditions must be corrected immediately when identified.
- Failure to comply may result in disqualification.

## BBQ Pits & Heat Sources

- Allowed pits:
  - Commercial or homemade
  - Trailer or non-trailer mounted
- Gas or electricity may be used **only to start combustion**.

- Gas or electricity **may NOT be used as the primary cooking heat source.**
- Pellet grills are permitted.

## Head Cook's Meeting

- **Mandatory Head Cooks Meeting:**
  - Saturday June 6 | **9:30 AM**
  - Attendance is required. **No exceptions.**

## Judging & Turn-ins

- Judging containers will be provided.
- A designated team member must deliver entries to the judging area.
- **20-minute turn-in window:**
  - 10 minutes before
  - 10 minutes after posted time
- Late or early entries outside the window will be disqualified.

## Judging Criteria:

- Appearance
- Texture
- Taste

## Categories:

- Brisket
- Fried Chicken
- Gumbo
- People's Choice

### **Only paid and registered categories may be submitted.**

Attempting to submit an unpaid category may result in disqualification and potential ban.

## People's Choice Award

- Spectators purchase a People's Choice pass and receive a voting ticket.
- After sampling, tickets are given to the team of choice.
- Teams must turn in collected tickets **no later than 5:00 PM.**
- **Ticket pooling or collusion between teams is strictly prohibited.**
  - Violations result in forfeiture of winnings and possible permanent ban.

## Event Timeline:

\*SCHEDULE IS SUBJECT TO CHANGE

### Friday: Brisket Only

- 5:00 PM – Load-in begins
- 6:00 PM – Brisket Check-In
- 6:30 PM – Cooking may begin

### Saturday:

- 9:00 AM – Check-In (Fried Chicken & Gumbo)
- 9:30 AM – Head Cooks Meeting
- 10:00 AM – Cooking begins
- 11:30 AM – Gumbo Turn-In
- 1:30 PM – Fried Chicken Turn-In
- 3:30 PM – Brisket Turn-In
- 4:00 PM – People's Choice
- 5:30 PM – Awards Ceremony
- 10:00 PM – Event ends
- 1:00 AM – Load-out complete

### Clean-up & Liability

1. Teams must clean their area and dispose of trash before 1:00 AM Sunday.
2. The Fat Gator Committee reserves the right to refuse any entry.
3. The Fat Gator Committee is not responsible for:
  - Theft
  - Injury
  - Weather
  - Property damage
4. Participants agree to hold the Fat Gator Committee harmless from all claims or liabilities.

### FINAL NOTE

Failure to follow these rules may result in **disqualification without refund**.  
All decisions by the Fat Gator Committee and judges are final.