



1st annual

RIB COMPETITION

2021

time & place

The 1st annual Mercer Zimmerman Rib Competition will begin set-up on Friday, October 15th at 6:00 am with judging held at 1:00 pm. The event will take place in the north parking lot at Mercer Zimmerman, located at 8981 Bond Street in Overland Park, KS.

how to enter

There is an entry fee of \$100 per team to be paid by check with submission of registration form. 50% of all registration fees will go to Touch Fund, the Mercer Zimmerman non-profit dedicated to anonymously supporting local individuals and families in need. The other 50% will be awarded to the winning team. A team will consist of a Grill Master and up to three Assistant Chefs. Completed registration, including form and entry fee, must be submitted no later than October 8th, 2021.

Teams can register online at mzltg.com/mz-rib-competition

setup

Participants of the event will set up between 6:00 am and 8:00 am on Friday, October 15th, 2021. Teams are permitted to start cooking upon arrival and meat inspection. Teams cannot begin meat prep until the meat has been inspected.

Grilling Stations: Teams will be given a 18' X 18' space (two empty parking spaces) for their station. Upon arrival at the event, each team will have the opportunity to select their preferred location within the parking lot. The stations will be first come, first serve. Teams must provide their own tents, tables, grilling equipment, and chairs. There is no electricity available, however teams are welcome to bring their own generator if needed. All grilling station equipment must fit within a team's designated space. Teams will have access to running water.

parking

Parking will be available in the south parking lot at Mercer Zimmerman, located at 8981 Bond Street in Overland Park, KS. Additional street parking is available along Bond Street.

sanitation

Cooks are to prepare and cook in a safe and sanitary manner. When preparing all food, no bare hand contact of ready to eat food may occur. Food service gloves must be worn at all times while preparing food. Each team must have a good supply of clean towels, paper towels, and cleaning supplies. Do not dump anything on to the ground. Use trash containers for disposal of all grease, charcoal ash, and food and paper waste.

cooking specifications

Each team will provide and cook St. Louis Style pork ribs. All meat will be cooked on site. All cooking of the meat shall be done within the team's assigned cooking area. No pre-marinating, pre-soaking, or pre-spicing prior to start time. Meat may be pre-trimmed before inspection. Start time will begin after all meat has been inspected. Cooks can begin to spice/marinate after their meat has been inspected.

All meat must be kept on ice or refrigerated before being cooked. Holding temperature must be at 40 degrees (F) or below and meat must be completely covered with ice. Teams must have a meat thermometer and plenty of ice.



blind judging

The official turn-in time will be 1:00 pm. All competitors will be provided with a 9" x 9" styrofoam food container for judges. Cooks will turn in six (6) St. Louis Style pork ribs in the official contest container. Each container will be numbered so that the judges do not know which team's food they are tasting. The container must be able to be closed completely. No garnish is allowed.

All of the remaining meats will be sampled out by each team to Mercer Zimmerman employees and guests. Teams should expect and be prepared to serve around 50 guests. Mercer Zimmerman will provide pulled pork, side dishes, and beverages to all participants and guests to enjoy while sampling.

judging requirements

All contest entries will be judged in the following 3 categories: Appearance, Taste, and Tenderness. A double-blind judging system will be used to assure that no judge can identify the team's entry they are judging. Scoring will be based on appearance, taste, and tenderness. Contest entries will be scored using the following scoring system (2-9):

9 – Excellent	5 – Below Average
8 – Very Good	4 – Poor
7 – Above Average	3 – Bad
6 – Average	2 – Inedible

Appearance (texture, color, fat to lean ratio, burnt meat) – (15%)

Taste (sauce too hot, mild or excessive vs. a pleasing blend of sauce and meat) – (60%)

Tenderness (moist and tender vs. dry and tough) – (25%)

awards

Awards will be given to the top 3 winning teams at 2:00 pm on Friday, October 15th. Winner will receive Grand Champion trophy and 50% of all entry fee money received.