



August 16, 2026 11:00 am-4:00 pm

Team Packet 2026

OTC 111 Lamplighters Dr.



www.theOTC.org/bbq

Food Preparation Prior To The Competition

There will be two opportunities to prepare food prior to the competition:

Thursday night, August 13 from 4:00-6:00 pm & 7:00-9:00pm prior to the competition weekend at the OTC kitchen. Please email rabbi@theotc.org to reserve the timeslot that works best for your team.

BBQ participants must have all their belongings in the kitchen placed in the plastic bins provided, and foods stored in the refrigerators by 11:00pm.

For out of town teams please contact Rabbi Blum at rabbi@theotc.org regarding food preparation.

When you arrive on Thursday to prepare your meat, the ingredients listed in the Community Pantry in this packet will be available for all teams to use.

Should you want to use ingredients that are not available in our pantry, please contact Rabbi Blum at rabbi@theotc.org in advance to get it approved. Once approved you will be able to bring it in as long as it is in a new sealed package with the Hechsher (Kosher symbol) clearly visible.

Cooking Utensils

You will receive the cooking utensils that you can use for preparing your sauce, marinade, and for cooking on BBQ Day. If you find you need any additional kitchen items while you are preparing inside, please ask one of the BBQ volunteers for assistance.

Teams who wish to utilize additional non-metal cooking tools, utensils or other items, must ensure that the items are new and in unopened packages. New **metal tools** cannot be used unless they have been checked in with Rabbi Blum at OTC by August 11.

Please do not remove any cooking utensils from the Synagogue kitchen.

If you do not find everything you need in your stock or in the community pantry, please ask for help. Please do not borrow from other teams' stock unless they are present and give permission to use some of their ingredients.

End of Thursday Evening Cleanup

After you have finished preparing your entries, please clean up your area and help clean up the kitchen. It is important that each team clean up after themselves so that the teams that follow you will have a clean area in which to work.

Committee members will be available to answer questions you may have pertaining to the kitchen equipment or cleanup of the OTC kosher kitchen. **Your sauce, marinated meats and all other cooking items must be carefully and completely wrapped, secured and labeled before putting in the refrigerators.** There will be plastic wrap and aluminum foil available in the pantry to wrap the meat. Please use your plastic bin to store your cooking utensils and all other items you will need for Sunday morning.

Teams will be setting up and starting their smokers at 10:00 PM on Saturday night August 15.

All serving containers for competition and tasting will be provided by the festival committee.

SUMMARY

Competition Organizer Provides:

- Competition Meats: brisket, chicken thighs, ground meat for chili and turkey breasts
- Grill & Smoker: 22 ½" Weber Smokey Mountain and 22 ½" Weber Kettle Grill
- Propane burner and large pot for chili
- Presentation Materials (for judging): Styrofoam box with piece of aluminum foil (bottom only)
- Food Prep Event Items: Pantry ingredients such as seasonings, spices for rubs, sauces, etc. Basic food prep ingredients.
- Utensils & Consumables: Basic knives, utensils, tongs, thermometers, etc.
- Cooking Space: furnishings and equipment for basic setup including 10 x 10 pop-up tent, 2 tables 1 for team food prep and 1 for serving samples to those who have appropriate "taster tickets", hot BBQ gloves.

Please note: There is no electric power in the parking lot. The building will be open through the night for phone charging etc..

Each Team Provides:

- Entry Fee \$300.
- Food Prep Event Items ingredients such as seasonings, spices for sauces and rubs, etc. that are not provided by the "Pantry." All items must be approved by the OVH.
- Charcoal needed for the competition.
- Filled propane tank for burner.
- Briquettes and/or lump, wood chunks/chips (for smoking).
Please note: These may not contain artificial flavour additives. If they are flavoured they will have to be approved by the OVH.
- Please feel free to bring your own 10 x 10 pop-up tent to have additional covered space for your team.

Pantry

Pantry Items	Spices	Fresh Produce
Mustard (yellow)	Chili Powder	Apples
Ketchup	Cumin (ground)	Bell Peppers (green)
Vegetable Oil	Garlic Powder	Celery
Soy Sauce	Onion Powder	Garlic (whole heads)
Tabasco Sauce	Paprika	Lemons
Vinegar – cider	Pepper (black) ground and whole	Limes
Vinegar – White	Salt (kosher & non-iodized)	Onions (yellow)
		Oranges
		Jalapeno
		Carrots
Juices	Canned Products	Sweeteners/Thickeners
Apple juice	Tomato Sauce & Paste	Corn Syrup
Lemon juice	Crushed Tomatoes	Honey
Orange Juice	Beans (kidney, pinto, black)	Sugar (white)
Communal Items		Sugar (light brown)
Plastic Wrap	Can opener	
Aluminum foil (heavy-duty large)		
Additional items provided to each team		
Use of 1 Weber Smokey Mountain 22.5" smoker	Paring knife (2)	Large metal fork
1 Weber 22.5" kettle grill	Slicing Knife	Meat thermometer (probe)
1 Charcoal Chimney	Newspapers to light chimney	Plastic containers with lids
Ash container (metal bucket)	Boning Knife	Grill thermometer
Shovel for ash	2 plastic team bins (1 for meat, 1 for utensils)	BBQ brush
1 pair BBQ Hot Gloves	Mixing bowls (1 lg and 1 small)	Baster
Disposable gloves for handling and placing food	Squeeze bottle	Lighter
Styrofoam boxes for presentation	Large metal spoon	Whisk
Paper towels	Metal tongs	Meat injector
Aluminum Pans	Measuring spoons/cup combo	Propane burner and large pot for chili
Cutting board (disposable)	Masking tape	Purell
Zip lock bags and sandwich bags		

Contest Rules and Information

Contest Numbering System

Numbered presentation containers will be given to each team on Sunday morning.

How Judging Works

To protect the integrity of this competition, all OKBBQ judges will not be allowed to fraternize with the teams on the contest day. Judging will be “blind judging”. Judges will not know the identity of the teams being judged.

The judges will assess and score each dish based on:

Presentation (10%)

Taste (60%)

Tenderness (30%)

The scoring will be on a 1-10 point-system. Judges are not to compare one sample to another. Each sample is based on its own merits. We will not tell any judge what is a 10 or what is a 5. They will use their own judgment to keep it simple!

How scoring works

Each turn-in box must contain one sample for each judge (as outlined in the Competition Food Submission section).

The Table Presenter will bring a box to the judging table and announce the box number. The box number and judges' seating positions will be identified on the Scoring Card provided. The Table Presenter will open the box and display the contents to all judges one at a time. Judges will score the entry for Presentation.

The Table Presenter will then provide a fork and allow each judge to retrieve a sample from the box. Once all judges have their samples, they will taste the entry and score it for Taste and Tenderness.

Each category will be scored by the judging panel, with judges' scores combined to determine the official Judges' Ranking for that category.

In addition, guests holding tasting tickets will vote for their favourite entries in each category. Public voting will be converted into a Public Ranking for each category.

For each category, final results will be determined using a 50% Judges' Ranking and 50% Public Ranking model, inspired by the Eurovision Song Contest scoring system. The entry with the highest combined score will be declared the category winner.

Trophies

Trophies will be awarded 1-3rd place in the categories below:

Kosher Beef Brisket

Kosher Chicken (thighs)

Kosher Chili

Kosher Turkey

Overall Grand Champion

The Overall Grand Champion will be determined by the combined results across the four food categories listed above.

Each team's placement in every category will earn points toward the Grand Champion title. The team with the highest cumulative score across all four categories will be crowned Overall Grand Champion.

Competition Food Submission

- All serving containers used for competition entry submissions and tastings will be provided by the OKBBQ Festival
- Presentation containers – all food must be delivered in the pre-labeled and numbered presentation container
- The following items are NOT allowed in the presentation containers:
Garnish, Aluminum foil, Toothpicks, skewers or other foreign materials
- Teams are to supply enough product for each judge, one samples of each item for each judge (at least a finger size is a sample) but feel free to use larger if desired.
- Gloves must be worn to keep hands off the food samples.
- Meat must be fully cooked. Meats must be heated to 140 degrees F or above. If cooked and cooled, not below 70 degrees F for more than 2 hours.
- Meat can be presented sliced, diced, chopped, pulled, etc., if the pieces are separated. Judges should not have to pull at separate product samples.
- Must use the forks and /or gloves provided to you. Teams will be disqualified if they use their hands without gloves to plate the food in the presentation container.

Safety Guidelines

To ensure a safe and enjoyable event for everyone, please be mindful of the following safety guidelines. Place hot grills, smokers, and other cooking appliances in secure, stable locations away from high-traffic areas to avoid accidental contact or tripping. Always handle hot equipment and utensils with care, using proper heat-resistant gloves and tools to avoid burns. Keep children and pets away from cooking areas to prevent accidental injury. Store fuel and flammable materials in safe, designated areas, and never leave grills or smokers unattended while in use.

Post Competition Team Area Cleanup

Each team is responsible to clean up their tent area, ensuring all trash is disposed of, tables are wiped down and tent folded. All cooking utensils, except for smokers and grills that are still hot, must be washed and return them to your plastic bin for storage. The only items that should remain in the competition area are smokers and grills that are still hot.

Meat Quantities

The following are the competition meats for preparation:

Brisket: Size (Raw) 14-16 lbs. Quantity: 2

Turkey Breasts bone in. Quantity: 4

Chicken Thighs: Boneless & Skin on. Quantity: 45

Ground Beef for Chili approx. 5 lbs./team

Turn-In Schedule

Chili – 1:30 pm

Chicken: 2:00 pm

Turkey: 2:30 pm

Brisket: 3:00 pm

Winners and trophies

Announcement: 3:45 pm