

# **National Border Patrol Museum**

## **10-10 BBQ Bash**

### **Competition Rules & Guidelines**

#### **1. Entry & Team Information**

**Eligibility:** The BBQ Cook-Off is open to everyone, backyard grillers and seasoned pitmasters alike.

**Registration Deadline:** All teams must register and pay the entry fee by Friday, September 26, 2025.

**Entry Fee:** Flat fee of \$150 per team, covering all categories (Wings, Ribs, and Brisket).

**Team Size:** Each team may have up to 6 members.

**Spots Available:** The competition will be limited to 12–16 teams. Spaces will be reserved on a first-come, first-served basis once payment is received.

**Categories:** Wings (Friday), Pork Spareribs & Brisket (Saturday).

#### **2. Meat Inspection & Preparation**

**Inspection:** All meat must be raw and unseasoned at check-in. Pre-marinated, pre-cooked, or pre-seasoned meat will not be accepted.

**Timing:** Meat inspection will take place on Friday, October 10, beginning at 5:00 PM during setup. Teams must have their meat available for inspection before cooking begins.

**Storage:** Meat must be maintained at safe temperatures (40°F or below before cooking).

**On-Site Requirement:** All cooking must take place on-site within the designated team space. No pre-cooked food may be brought in for judging.

**Preparation:** Seasoning, marinating, and trimming may only begin after inspection.

### 3. Turn-In Procedures

**Containers:** Approved turn-in containers will be provided at check-in. Teams must use these containers for all entries.

**Identification:** Containers must remain unmarked. Any marks, labels, foil, or decorations that identify a team will result in disqualification.

**Portions:** Each entry must contain enough product for judging , a minimum of 5 individual samples is required for each category.

**Sauce & Garnish:** Sauce is optional and may be applied directly to the meat or served on the side within the container. Garnishes are optional but must be limited to simple leafy greens (parsley, lettuce, cilantro). No foreign objects (toothpicks, skewers, foil, etc.) are permitted.

#### Turn-In Times:

- Friday, October 10 – Wings (Turn-in Time: [TBD])
- Saturday, October 11 – 12:00 PM Ribs, 1:30 PM Brisket

**Late Entries:** Any entry turned in after the official time window will not be accepted.

### 4. Cooking Method

**Approved Fuels:** Wood and charcoal are permitted.

**On-Site Requirement:** All cooking must take place on-site within the designated team space. No pre-cooked or pre-heated food may be brought in for judging.

**Prohibited Methods:** Electric smokers, deep fryers, sous-vide, or other non-traditional cooking methods are not permitted.

**Meat Handling:** All meat must be cooked raw after inspection. Seasoning, marinating, and trimming may only begin after inspection.

**Holding & Serving:** Teams are responsible for maintaining proper food temperatures and ensuring meat is held safely until turn-in.

**Fire Safety:** Each team must have a working fire extinguisher at their site at all times.

## **5. Safety & Fire Control**

**Fire Safety:** Each team must have at least one working fire extinguisher on-site and easily accessible.

**Cooking Area:** Teams are responsible for keeping their cooking space safe and free from hazards at all times.

**Ash & Grease Disposal:** Ashes and grease must be disposed of in designated containers provided by event staff. Do not dump waste in public trash cans, on the ground, or in water drains.

**Food Safety:** Teams must follow safe food-handling practices. Meat must be stored at or below 40°F before cooking, reach safe internal cooking temperatures, and be held safely until turn-in.

**Cleanliness:** Gloves are required when handling ready-to-eat foods. Cooking surfaces must be sanitized regularly.

**Cleanup:** Each team is responsible for removing all trash, equipment, and debris from their area before leaving the site.

**Noise Ordinance & Quiet Hours:** In accordance with the City of El Paso noise ordinance, all amplified or loud sound must stop by 10:00 PM on Friday night. Teams may continue cooking until midnight, but without amplified music or excessive noise.

## **6. Schedule**

### **Friday, October 10**

- 4:00 PM – Gates open & Check In
- 5:00 PM-Team setup and meat inspection

- [TBD Time] – Wings turn-in
- Midnight – Cooking area closes / quiet hours begin

## **Saturday, October 11**

- 9:00 AM – Gates open to the public, event begins
- 12:30 PM – Ribs turn-in
- 1:30 PM – Brisket turn-in
- 2:30 PM – Awards announced
- 3:30 PM – Team cleanup completed, event ends
- 4:00 PM – Event closes

## **7. Awards & Payouts**

### **Friday, October 10 – Wings Contest**

- Prizes will be awarded for 1st, 2nd, and 3rd place.
- Awards: Details on prizes will be announced closer to the event.

### **Saturday, October 11 – Pork Spareribs & Brisket**

- Cash prizes and plaques will be awarded for 1st, 2nd, and 3rd place in each category.
- Payouts:
  - 1st Place: \$500
  - 2nd Place: \$250
  - 3rd Place: \$100

## **8. Conduct & Restrictions**

**Sportsmanship:** Teams are expected to treat fellow competitors, staff, judges, and visitors with courtesy and respect at all times. Unsportsmanlike conduct may result in disqualification.

**Alcohol:** Open containers of alcohol are not permitted in the competition area.

**Noise:** Amplified music and loud noise must stop by 10:00 PM on Friday in accordance with the City of El Paso noise ordinance.

**Tents & Equipment:** Teams may not block walkways or access points with tents, trailers, or equipment.

**Smoking:** Smoking is not permitted inside tents or enclosed areas. Please dispose of cigarette butts responsibly.

**Cleanup:** Each team is required to leave their space free of trash and debris before departure.

**Authority of Staff:** Event staff reserve the right to disqualify or remove any team or individual for violations of these rules, unsafe behavior, or disruption of the event.

## **9. Contacts & Resources**

### **Event Contacts**

General Questions: [bbq@borderpatrolmuseum.com](mailto:bbq@borderpatrolmuseum.com)