



- Teams will be given 2 pork steaks in a grab bag, 3/4" thick.
- 1 Pork steak must be turned in whole and uncut on top of the provided foil disk (silver side up and not folded) with no garnish in the box. No other items in the box.
- Pork steaks may cook on any fire or heat source.
- No other pork steak is to be present at the cook site other than the ones given to the teams.
- Pork steaks may be lightly trimmed before, but not after cooking.
- Pork Steaks may not be marked or branded in any way. (Grill marks are not considered marking)
- Any sauce on the pork steak must be baked on.
- Pork steaks will be judged with regard to Appearance, Tenderness, Taste and Overall Impression.
- The order of tie breakers for pork steak is: Taste, Tenderness, Appearance and Overall Impression.
- Please be mindful of cross contamination.

Judging Process

- 5 judges per table
- Judges when they are turned in
- Pork Steaks will be judged as they are presented in the box.
- Judges will cut their own bite off of the pork steak to taste.