



## Turkey Smoke – KCBS Ancillary Category Rules

Turkey Smoke is a KCBS ancillary competition category, presented in partnership with the National Turkey Federation. From tried-and-true traditional smoked and sliced turkey to preparations with a unique twist, the goal of the Turkey Smoke category is to highlight the applications and versatility of turkey in barbeque. *Please note that the rules for Turkey Smoke have changed since the 2021 season and these new 2022 rules should be read carefully prior to competing.*

All contestants are encouraged to photograph their entry and share along with a description of their dish on social media using #TurkeySmoke. Winners are also asked to submit their photo(s) to [TurkeySmoke@kcbs.us](mailto:TurkeySmoke@kcbs.us). By participating in the Turkey Smoke ancillary, cooks are hereby granting rights for the National Turkey Federation and KCBS to utilize images of their dish on social media and any other marketing materials.

### Turkey Smoke Rules

1. Turkey must be the primary protein and primary component of the entry. Other proteins may be used in a supporting role (e.g., bacon-wrapped or sausage-stuffed). Sliced, pulled, or chopped turkey is acceptable in an entry; ground turkey is NOT an acceptable entry. Turkey may be presented with or without skin.
2. Each contestant will be provided complimentary turkey product, typically a boneless skin-on breast, with the exact cut to be determined with the Organizer prior to the contest. Contestants are encouraged to use the product provided, but are welcome to utilize their own turkey product, provided it is not ground turkey. All contestant-provided proteins are subject to meat inspection.
3. ***Toothpicks, skewers of any kind, and other foreign materials are prohibited in the container.***
4. All KCBS Master Series Rules and Regulations shall apply with the following exceptions:
  - a. A food thermometer shall be used to ensure a safe minimum internal temperature of 165 °F has been reached to destroy bacteria and prevent foodborne illness.
  - b. Turkey must be the primary protein and component of the entry. Accompanying or complementary edible ingredients ARE allowed (e.g., mashed potatoes, dressing, gravy, relish, fruits, vegetables, cheese, bread, etc.).

- i. If used, these complementary ingredients shall be part of the individual serving portions and **cannot be used as a container garnish**.
  - ii. KCBS garnish rule 13 applies. Garnish is optional. If used, once determined to be legal, garnish plays no further role in the appearance score. When used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro.
5. Please refer to KCBS rule 6 for heating sources. Fires shall be of wood, wood pellets, or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding the entry.

*Note: All 2022 approved KCBS Turkey Smoke contests count toward the 2022 KCBS Turkey Smoke Team of the Year points chase. Contestants must be KCBS members in good standing to receive points for the Turkey Smoke Team of the Year chase.*

*Please contact the contest's KCBS Rep with any questions.*