



Steak – KCBS Ancillary Category Rules

Steak is a KCBS ancillary competition category. This is intended to be a fun contest where Pit Masters can showcase their skills on a grill by presenting judges with a steak that stands above all others. All contestants are encouraged to photograph their entry and share along with a description of their steak on social media using **#IAMKCBS**. Winners are asked to submit their photo(s) to CONTEST@kcbs.us, so please be sure to capture the photo. By participating in the Steak ancillary, cooks are hereby granting rights for KCBS to utilize images of their steak on social media and any other marketing materials.

Steak Rules

1. A Steak is defined as a cut of beef that may include: Tenderloin Filet, Ribeye Steak, New York Strip (Kansas City Cut), T-Bone Steak, Porterhouse Steak, or even Tri-tip, Thickness shall be a minimum of 1 inch to a maximum of 1.5 inches. The following steak cuts, Flat Iron, Skirt, Hanger, or Flank, if used, are not subject to thickness requirements. The Organizer shall determine the specific steak used for each contest.
2. If the Contest Organizer supplies the steaks, they shall be distributed to the contestants in an approved equitable manner to ensure a level playing field. Each contestant shall receive at least two steaks. Organizer-provided steaks are the only steaks permitted in the cook team areas.
3. If the contestant is to provide their own steaks, the steaks shall be subject to meat inspection. Each contestant may bring as many steaks as they deem necessary.
4. Contestants are allowed to trim their steaks prior to and after cooking at their discretion.
5. All KCBS Master Series Rules and Regulations shall apply with the following exceptions:
 - a. Steak Ancillary permits the use of any heat source (gas, electric, charcoal, Souse Vide, wood, etc.).
 - b. Only one steak is allowed to be turned in per contestant in the approved, Organizer supplied, numbered container.
 - c. Garnish is optional; sear or grill marks are also optional.
 - d. Toothpicks, string, skewers, or any object, other than the steak and optional garnish will be considered a foreign object and will result in a disqualification.
 - e. The Table Captain shall cut each steak into 8 sample size pieces AFTER the entry has been judged for a presentation score by all 6 judges. Presentation scores will be based on external appearance only prior to cutting and not by the internal steak color after being cut.
 - f. Steaks will be cut into equal portions from top to bottom (starting with the edge closest to the hinge on the Styrofoam container, not left to right). Therefore, contestants are to so place steaks in the box as they would like to have their steaks cut for the judges.
 - g. Taste and tenderness will be judged from the sample received by each judge after judging presentation.
6. Team Members sharing the same cook site may also share the same grill/smoker or cooking device.

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