

BBQ Sauce Rules

Contestants will be provided with an 8 oz. container. You must prepare enough for six (6) Judges.

- 1. The BBQ sauce must be homemade.**
- 2. The BBQ sauce may be pre-made in advance, or the day of. It may be fresh or cooked.**
- 3. The BBQ sauce may be of any kind or texture (i.e. mustard, vinegar, tomato, thin, chunky, etc.)**
- 4. You are REQUIRED to present your entry in the provided 8 oz. pre-numbered container. Entries that are HOT must be marked HOT, or they will be disqualified.**

Turn in for sauces is Saturday at 3:00 PM at the judges tent. There will be a 5 minute window on either side of the time for turn in.

**Judging will be based on Appearance, Aroma and Taste
Judges will be allowed to pour sauce into 2 oz container provided to them by The Wesley Seth Foundation for tasting purposes**