

2nd Annual



**A BBQ competition
for young grilling enthusiasts!
at
Pig on the Pond Community Festival
Waterfront Park, Clermont**

OCTOBER 16

**\$100 gift card grant prize – 2 winners
All cooks get a new grill to keep
FREE entry for the first 20 participants**



PigonthePond.org

2nd Annual



Junior Grillmasters Competition Presented by Publix October 16, 11:30 AM – 1:00 PM Waterfront Park, 330 3rd Street, Clermont

Description

The **2nd Annual Junior Grillmasters Presented by Publix** competition is an opportunity for young BBQ enthusiasts to showcase their skills on the grill and let the world know they are the boss of the sauce!

Each contestant will get a 10-ounce New York strip steak to BBQ on a grill provided by Publix. Contestants are also asked to create a sauce to go with the steak. A panel of judges will determine a winner in each age group.

Who can compete

There will be two divisions: Middle School and High School.

Registration

The registration is FREE for the first 20 participants. Any additional youth wishing to compete will be put on a waiting list and notified if a space becomes available.

Prizes

The winner in each age group, based on taste as evaluated by a panel of judges, will receive a \$100 Publix Gift Card, a trophy and a goodie bag with other surprises

ALL participants get to keep their tabletop grill.



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October 16, 11:30 AM – 1:00 PM
Waterfront Park, 330 3rd Street, Clermont

Junior Grillmasters Competition Rules

- **TEAMS.** Each competitor must be accompanied by a parent or guardian who will remain present during the entire cooking process.
- **COMPETITION.** Participants will compete against other youth in their same age category (middle school or high school).
- **GRILLING.** Competitors will cook in a designated area on grills provided by Publix.
- The junior competitors must do the preparation, cooking, and presentation themselves. If a competitor is unable to do preparation, cooking and presentation on their own, they are too young to participate. Parents may help with lighting the fire, slicing or anything considered dangerous.
- **ABOUT THE STEAK.** Competitors will grill a 10-ounce New York strip steak to medium temperature. Contestants may bring their own seasonings.
- **ABOUT THE SAUCE.** Competitors will create a sauce on site to accompany their steak. Sauces must be completely mixed and prepared on-site. All the ingredients must be purchased and brought by the Competitor. No power is available, and there is no refrigeration. So, competitors may bring a small cooler if necessary.
- **PRESENTATION.** Slicing the meat for presentation will be required. Competitors will need to bring their own slicing knife.
- **CLEANING UP.** Competitors will be responsible for cleaning their area upon presentation of their steaks.
- **PRE-EVENT MEETING.** Contestants and their parent or guardian must be present for a pre-event meeting on Sunday, October 16 at 11:00 AM.
- **KIDS COMPETITION.** Once the competition starts, no individual coaching or advice is allowed.
- **JUDGING.** A panel of judges will evaluate the steaks based on overall taste with the sauce accompaniment, texture, tenderness, and presentation.



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October 16, 11:30 AM – 1:00 PM
Waterfront Park, 330 3rd Street, Clermont

Publix and Pig on the Pond WILL PROVIDE

- 10-ounce New York Strip Steak
- Grill
- Charcoal and lighter
- Spatula and tongs
- Cutting board
- Apron
- Salt and pepper
- Wax paper
- Paper towels
- Hand sanitizer

Competitors WILL BRING WITH THEM

- Seasonings competitor wishes to use on steak
- Ingredients for sauce to accompany the steak
- Bowl and spoon or other utensils needed for preparation
- Garnish for presentation (must be edible)
- Knife for slicing
- Any grilling tools you want to use

Schedule

- 10:30 AM** Check in at the Highlander Building, 330 3rd St., Waterfront Park (Competitors, their parents, and judges).
- 11:00 AM** Competitors and their parents/guardians attend pre-event meeting.
- 11:30 AM** Competition begins.
- 12:15 PM** Competitors present their steaks to the judges.
- 12:15 PM – 12:45 PM** Judging and group interviews.
- 1:00 PM** Winners announced on stage. Photos and awards.



Details about parking, arrival, and set-up will be sent **before October 5.**