

# AABS

## Alabama Amateur Barbeque Sanctioning

The purpose of AABS is to serve both contest organizers and competing cooks with a fair and unbiased cook off. For a fair and unbiased cook off, the AABS will supply rules and guidelines for cooks and judging, as well as, officiate the contest. An AABS representative will ensure that these rules and guidelines are followed. All decisions and interpretations of the AABS rules are at the discretion of the AABS representative at the contest. His/Her decisions are final.

### Official Rules:

1. Only amateur teams are eligible.  
To be recognized as amateur by AABS a team must not;
  - (a)...have ever placed in the top ten of any category on the pro side of a contest sanctioned by KCBS, IBCA , MIM etc.
  - (b). ....be a restaurant owner or professional caterer.(part time bbq caterer is acceptable)
2. Teams will consist of a chief cook and as many assistants as the chief cook deems necessary(some contest may limit the number of members if a ticket for the public is required)
3. It is the responsibility of the chief cook to maintain clean and safe food handling practices.
  - (a). Raw meat to be held at 40 degrees or below(packed in ice preferably)
  - (b). Cooked pork to be held at 140 degrees or above, Chicken 160 in breast 180 in thigh
  - (c). A sanitizing solution of one cap bleach to one gallon water is recommended to sterilize work surfaces and cooking utensils
  - (d). Shirt and shoes are required to be worn
4. Each team will provide all equipment and meats needed to prep and cook their entries for the AABS sanctioned categories.
5. All cookers/smokers/grills shall be heated with wood, charcoal or wood pellets. **Electric or gas heat sources shall not be permitted.** Electric powered fans (guru's stokers etc) augers for pellets or rotisseries are permitted.
6. No open fires, pits or holes in the ground are permitted. Fires may not be built on the ground.
7. Competition meats are to be inspected prior to seasoning or cooking by the assigned meat inspector.
8. All cooking, marinating or seasoning of competition meats to be done inside of assigned cook space.
9. The three AABS sanctioned categories are:
  - (a) Chicken
  - (b) Pork ribs (spare or baby back only - no country style)
  - (c) Sauce:
10. Turn in times will be announced at mandatory cooks meeting. There will be a ten minute window allowed for turn ins, (five minutes before the official turn in time till five minutes after the official turn in time).

11. Chicken will be the first sanctioned category turned in, then there will be one hour before ribs are turned in. Lastly there will only be 30 minutes between ribs and sauce. That will conclude the AABS sanctioned portion of the contest. The combined scores of these three categories will determine a Grand Champion for the contest. Any other categories will be judged separately and winners determined per category.

12. **Turn in** containers will be provided by the AABS reps, one full size and disposable aluminum pan for **Ribs** and one half size disposable aluminum pan for **Chicken**. These are to be used for the appearance portion of the turn in. In addition each team will receive two more half size pans for the taste and tenderness scoring samples.

Turn in requirements:

(a) **chicken**: For appearance scores only. Place one half chicken in one of the half size pans. It shall not be sliced or separated. The half chicken shall consist of a wing, breast, thigh and leg/drumstick.

For taste and tenderness scores place 8 separate pieces in another half size pan. Cooks can choose any combination of pieces (example: 4 thighs & 4 slices of breast meat or 2 wings, 2 breast, 2 thighs and 2 legs or 8 thighs etc....) This pan will not be scored for appearance.

(b) **Ribs**: For appearance scores only. Place one whole slab of uncut or separated ribs in the full size pan. The slab must have a minimum of ten bones.

For the taste and tenderness scores place 8 separate/individual ribs in the remaining half size pan. This pan will not be scored for appearance.

(c) **Sauce**: There will be a small Styrofoam cup supplied , fill a at least ½ the capacity of the cup

13. **Garnish**: Garnish is optional. The only garnish that will be allowed is fresh green leaf lettuce. No other foreign objects other than the described competition meats are to be in the turn in containers. Any marking or sculpting inside or outside of container will be cause for disqualification and will be brought to the attention of the AABS reps who will make the decision.

**Sauce** on chicken and ribs is optional. No pooling of sauce and no side sauce in the meat containers. Sauce may be applied to the meat only.

14. **Judging** will be a blind double numbered system to ensure anonymity.

**Rib and Chicken** entries will be judged on:

- (a) Appearance:
- (b) Taste
- (c) Tenderness

**Sauce**

- (a) Appearance
- (b) Taste

15. **Scoring**: Entries will be scored on a scale from 1 to 10. With 10 representing excellent. The whole number score will then be calculated as follows.....

- (a) score for appearance multiplied by 1.243
- (b) score for taste multiplied by 4.972
- (c) score for tenderness multiplied by 2.486

16. Results will be tallied and in the event of a tie in one of the categories, it will be broken by comparing scores. First by the highest score in taste, if still tied compare tenderness score, then appearance. If still tied, then an electronic coin toss will determine the winner. In the event of a tie for grand champion tie breaking procedures are the same starting with Ribs, then Chicken and finally sauce.

17. There will be a Grand Champion. It is required by AABS that the winner plus first three places of each category be announced also.

18. The most important AABS rule is that you have fun!!

Remember that these contest are fund-raisers for non profit organizations run by volunteers. Some things probably will not go the way that everyone wishes it would so try to be flexible. AABS was formed by competition cooks to ensure the cooks and the organizers that the the event will be handled as fairly and smoothly as possible . So enjoy yourself and don't sweat the small stuff.