

BIG BAD BURGER



GUIDELINES:

All burgers must be composed of grilled patties and must contain at least 75% beef (not veal) formed from ground or ground alternative foods) and be served on buns or other bread products (such as biscuits, focaccia, or tortillas). Burgers may include any combination of condiments (such as ketchup, mayonnaise, and mustard), spreads (such as tapenade and pesto), sauces (such as barbecue or hot sauce), cheeses, and toppings (such as bacon, onions, tomatoes, and lettuce). Every component of the burger must be placed between the bun or bread pieces, or served open-faced on a bread product. **Side dishes and garnishes to plates or the tops of buns are not allowed. This rule will be strictly enforced this year. You may only use a bed of lettuce.**

Each submitted burger must be original and cannot be copied from another source. If the burger is found to be copied, the contestant will be disqualified.

All cooked elements of the burger can be prepared on any cooking appliance. The use of small food preparation appliances, such as food processors or blenders, is acceptable. The burger can be cooked only on a grill. Burgers may be prepared ahead of time but NOT cooked.

The recipe must not have knowingly been previously published or have won another award, and the right to submit it must not be restricted in any way. Submission of the recipe at the time of judging is a warranty that the contestant owns all copyrights and other intellectual property rights to the recipe.

JUDGING:

The following guidelines will be used:

- 1.) Creativity and Style of Recipe – creative use of ingredients
- 2.) Taste – do you want to eat more
- 3.) Visual Appeal –does it look appetizing
- 4.) Ease of Preparation – can anyone make this burger