

## Cuts of Meat



### **CATEGORY 1**

#### **Pork Chops**



Utilize Pork Loin Chops, Bone In. Thickness of 1/2" to 1". Cook 2. One to be utilized as a presentation in the container, and the other to be cut up into bite size pieces to be sampled by the judges. 10 - 12 bite size pieces are preferred.

### **CATEGORY 2**

#### **Rib Eye**



Utilize Rib Eye Steak, Bone In. Thickness of 1" to 1 1/2". Cook 2. One to be utilized as a presentation in the container, and the other to be cut up into bite size pieces to be sampled by the judges. 10 - 12 bite size pieces are preferred.

### **CATEGORY 3**

#### **Klobase**



Utilize Klobase Sausage, Cook 3-4. One to be utilized as a presentation in the container, and the other 2-3 to be cut up into bite size pieces to be sampled by the judges. 10-12 bite sized pieces are preferred.

### **CATEGORY 4**

#### **Goat Loin Chops**



Utilize Goat Loin Chops, Bone In. Thickness of 1/2" to 1". Cook 2. One to be utilized as a presentation in the container, and the other to be cut up into bite size pieces to be sampled by the judges. 10 - 12 bite size pieces are preferred.

### **CATEGORY 5**

#### **Chicken Leg Quarters**



Utilize Chicken Leg Quarters. Cook 2. One to be utilized as a presentation in the container, and the other to be cut up into bite size pieces to be sampled by the judges. 10-12 bite sized samples are preferred.