**Tony Stone’s Great American Burger Contest**

**Friday Night Ancillary**

Rules for competition:

Contestants: Presentation is **OPEN…**.....Cook’s Choice….Must be able to carry to turn-in window by **ONLY ONE** Team Member

Burgers should be at least **4oz** and No More than **8oz**

Burgers cooked to Medium heat 145\* to 150\*Fahrenheit to Well Done 160\*….. Burgers cooked at lower Temps will be disqualified.

All Burgers must contain at least **60% Beef** the other 40% can be cooks choice.

Burgers can be dressed any way, Cook’s Choice, **But must be placed** **between the Bun or Bread pieces**.

**Wooden Skewers**, May be used to hold Burgers together for presentation. A knife will be provided on the Judge table so the Table Captain can cut burgers if needed.

Open Garnish

Must be able to feed **6 judges**

**NO** **SLIDERS**

**This contest is dedicated to the memory of Tony Stone who started his KCBS contest in Cookeville, Tn., with a Hamburger Contest over 30 years ago. Let’s make him proud.**