

Official Rules and Guidelines for the Hamburger Slider Grill-Off

Event Details

- **Location:** FFA Campground in North Myrtle Beach
- **Date:** September 21st, 2025

Competition Timeline

- **Setup:** Participants can begin setting up their grilling stations at **10:00 AM**. This is when you can set up your grill, organize your ingredients, and prepare your workspace. **Toppings that can be pre-cut may be prepared off-site before the competition.**
- **Location of grilling:** Grilling will take place on the right side of the cafeteria. Markers will be placed to make finding your location easy.
- **Official Start Time:** The competition begins at **11:00 AM**. This is the only time contestants may begin to handle, season, and form their raw meat. **Any mixes, such as herbs or meats, must be done after this time.**
- **Judging Submission Deadline:** All entries must be submitted to the judges by **12:45 PM** sharp. Sliders submitted after this time will not be considered for the Judge's Choice award.
- **Award Ceremony:** The winners for both the Judge's Choice and People's Choice awards will be announced at the main stage at **2 PM**.
- **Teardown:** Teardown of all grilling stations must be completed by **3:00 PM**.

Registration and Equipment

- **Pre-registration** is required. Please register in advance to ensure we have an accurate participant count.
- **Equipment:** Participants are responsible for bringing their own grilling equipment, including a grill (any type is permitted), and all ingredients and tools needed for preparation and cooking.
- **Food Safety:** For everyone's safety, participants must bring and use their own meat thermometer, disposable gloves, and sanitation supplies (e.g., hand sanitizer, wet wipes).

Hamburger Slider Specifications

- **Meat:** Each contestant is responsible for supplying their own meat. To ensure consistency and creativity, meat can be combined as long as the mix is at least **50% ground beef**. **All ingredients for the hamburger patty must be fresh and used for the final hamburger placement.** Please ensure the final temperature of all ground beef dishes is at least medium-well to prevent any risk of foodborne illness.
- **Patty Size:** Each slider patty must be **2 ounces**.
- **Number of Sliders:**
 - **Judges' Sliders:** A minimum of 10 sliders must be prepared for the judging panel.

- **People's Choice Award:** A minimum of 20 sliders and a maximum of 50 sliders must be prepared for the public tasting and voting.
- **On-Site Preparation Only:** To ensure a fair competition, all seasoning, mixing, and forming of the meat must be done on-site, beginning at 11:00 AM. **No pre-mixed or pre-seasoned meat from home is allowed.**
- **Prohibited Items:** The use of alcohol in any form (as an ingredient or beverage) is strictly prohibited. Unsafe additives are also banned.
- **Creative Freedom:** You are encouraged to be creative! You can mix meats, add unique seasonings, and experiment with various breads and toppings.

Important Disclaimer for People's Choice Award

Please be aware that contestants who produce a larger number of sliders (up to the maximum of 50) will have an advantage. A higher quantity of sliders increases the opportunity for more people to taste and vote for your entry. This is a strategic decision that is left to each individual contestant.

Judging and Awards

- **Judge's Choice Award:** This is the top prize, determined strictly by the judges' scores.
- **People's Choice Award:** The community will vote for their favorite slider, and the winner will receive this award.
- **Tiebreaker:** In the event of a tie for the Judge's Choice award, the entry with the highest score in the "Taste & Flavor" category will be declared the winner.

Cleanup

Participants are responsible for their own station cleanup. Please bag all of your trash and dispose of it in the designated bins. Your area must be left clean before you depart.

Scoring Criteria (1-10 scale, 10 is the best):

- **Appearance (Visual Appeal):** Does the slider look appetizing and well-crafted?
- **Creativity & Originality:** How unique are the ingredients and flavors, especially given the on-site preparation?
- **Taste & Flavor:** The most important category. How delicious is the overall combination?
- **Texture & Juiciness:** Is the patty cooked well? Is the slider's texture pleasant?
- **Overall Impression:** Would you want to eat this slider again?