

FALL FEST 2006  
CHICKEN-QUE CONTEST  
Adult Division

**Please register by 4:30 pm on Friday, September 28, 2007.**

1. DATE: Saturday, October 13, 2007  
TIME: Be set up & read to start grilling at 10:00 am  
PLACE: Buckner Circle, McClellan
2. Choose a **HOMEMADE** basting and barbeque sauce recipe.
3. **NO** commercial (store bought) barbeque sauce can be used in the recipe. Your goal is to use spices with other ingredients to make a tasty, one-of-a-kind recipe.
4. Make sure chicken is well-done.
5. You need to come prepared to cook four (**4**) chicken halves on the grill. We will provide the chicken. Turn in your 2 **BEST** chicken halves.
6. Bring your own grill (may be opened or closed, homemade or bought).
7. Bring your own charcoal (may use regular or instant light), lighter fluid, and matches.
8. Bring your own homemade sauces and copies of your recipes. You need a basting sauce to put on it while you are cooking and a barbeque sauce to put on it just before serving.
9. Bring your own equipment (tongs, brushes for sauces, serving plate, water bottle for flair-ups, etc.)
10. Set up grill, start fire, and be responsible for sauces and cooking utensils. Everyone will begin at the appointed time and finish in 3 hours.
11. Wear neat attire that is appropriate for the event. An apron helps keep you cleaner while grilling.
12. Bring a chair and a cool drink to help stay comfortable while cooking. A small table is helpful also.
13. Entry fee of \$5.00 per participant.
14. **Limited to only 20 participants.**
15. **First Place-** \$20, **Second Place-**\$15, **Third Place-**\$10
16. **Judging will be at 1:00pm, with Awards Program at 2:00 pm.**

**Example recipes:**

**BBQ Sauce I**

½ cup catsup  
1/3 cup vinegar  
2 tablespoons Worcestershire sauce  
1 teaspoon chili powder  
2 tablespoons minced onions  
2 tablespoons sugar  
2 teaspoon olive oil

In a small saucepan, combine all ingredients. Heat until flavors are blended.

**BBQ Sauce II**

2 teaspoons dry mustard  
1 teaspoon paprika  
1 teaspoon ginger  
½ teaspoon salt  
2 tablespoons water  
1 cup orange juice  
6 tablespoons grated orange rind  
2 tablespoons lemon juice  
½ cup blackberry jelly

Mix dry ingredients, add juices and orange rind. Let stand for 30 to 45 minutes. Add blackberry jelly and heat slowly.



REGISTRATION FORM- Please Print  
**Please register by 4:30 pm on Friday, September 28, 2007.**

I am registering for the Adult Chicken-que Contest during Fall Fest 2007 on October 13, 2007.

I am enclosing the \$5.00 registration fee for the contest.

Mail to: 1702 Noble Street Suite 108  
Anniston, AL 36201  
Attn: Tiffany Moore

NAME: \_\_\_\_\_

ADDRESS \_\_\_\_\_

Phone number: \_\_\_\_\_

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