

**2026 Rules - Original Terlingua International Championship Chili Cook-off
Annual Bob Roberts Memorial BBQ Cook-off & Friday Behind the Store Events**

As of 8/20/2026

Cooks must provide their own meats and supplies. Multiple cooks can cook on the same pit. All entries must be prepared and cooked on site. Pre-cooking, pre-marinating, etc. will not be allowed either on or off the cook site prior to the start of the cook-off. Meats may not be seasoned or marinated prior to 3:00pm on Thursday. Cooks may begin cooking at 6:00pm on Thursday.

Registration is done at the pavilion, Thursday 2:30 to 4:30 and Friday 9:00 to 10:30. Pre-registered cooks need to pick up their trays during registration hours. Please register and/or pick up your trays as early as possible.

All cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by the event staff at any given time.

Turn-In Times

Salsa	10:30 am
Chicken	11:00 am
Black Eyed Peas	12:00 Noon
Ribs	1:00 pm
Bean	2:00 pm
People's Choice Pork	2:00 pm
Brisket	3:00 pm

Turn-in is at the Stage Pavilion. It is your responsibility to get there on time! Tear off the visible ticket from the side of your cup/tray. Keep your ticket safe! This is the only way we (and you) will know if you are a trophy winner! You must have the ticket to claim your win.

Chicken/Ribs/Brisket Cooks

Chicken – one half (1/2) fully jointed chicken {no Cornish game hens}

Pork Ribs – seven (7) individual cut ribs with bone-in {no country style}

Beef Brisket – seven (7) full slices, approximately 1/4 to 3/8" thick

Meats may be cooked with sauces, but once cooking is completed, sauces cannot be used. No sauce may be added to the meat inside the tray; this could be grounds for disqualification. Tray lids must be able to close.

Bean/Pea Cooks Cup sizes for both will be 20 oz

Beans – anything goes, you may use any kind of bean. Fill the cup to within 1 to 1 ½ from the top.

Black-eyed peas – anything goes, but you must use black-eyed peas. Fill the cup to within 1 to 1 ½ from the top.

Salsa Cup size for Salsa will be 16 oz

Commercially made or pre-mix salsa is not allowed and will be disqualified. The salsa, including prep work and mixing of ingredients may be done any time prior to turn-in. Canned ingredients are acceptable, including tomatoes, tomato sauce, chilies, onions, garlic, lime, various spices, etc.

This is not a picante or hot sauce contest, heat (how hot it tastes) will not be a factor in judging.

Judging containers

The judging trays/cups provided are interchangeable and have the same color ticket. Top of trays is the side with the ticket on it. No garnishes or condiments allowed in trays. One sheet of silver foil will be supplied with each tray. Foil must line bottom of tray with the meat sitting on top of it. All judging containers shall be clean and free of obvious marks. Marked containers will be disqualified. If a judging container becomes damaged, it may be replaced when, along with the ticket attached to the container, is returned to the Friday's Event Director.

Cooks may be asked to taste their entry at turn-in before their container is accepted