
"Hot Off The Grill"

with

McMaster's Hawg Sauce



Department S6

Coordinator:

Steve Rogers - 336-414-7642

Asst. Coordinator

Tina Rogers



Bring to Yesterday Village Pavilion - Saturday, October 6
between 10:45 am and 11:45 am

EXHIBITOR MUST BE PRESENT TO WIN!!!

Judging will begin promptly at 12:00 noon

RULES, REGULATIONS AND INFORMATION

Pull out the grill and turn up the smoke. We invite you to create your best grilled item using McMaster's Hawg Sauce. Whether it's a Meat, Vegetable, pasta or salad, use your imagination.

Entry must be GRILLED. Contestants are encouraged to use any grilling technique (Smoker, Gas, Charcoal, or Wood). Entry must have enough product to recognize the McMaster's Hawg Sauce. Entry may be hot or cold, in any size pan or dish, and must feed a minimum of 6 people.

McMaster's Hawg Sauce is available at Harris Teeter, Musten & Crutchfield, Main Street Lawn & Garden, Lewisville County Market and other locations....Please their website [www. hawgsauce.com](http://www.hawgsauce.com) for more locations.

Entries are open to all categories (Main Dishes, Appetizers, Salads, etc)

Recipe should be typed on a n 8 1/2 x 1" sheet of paper. Name, address and phone number must be printed or typed on the BACK of the recipe and should be submitted with the entry. Entries that do not have the required recipe will not be judged.

Judging Criteria

Taste: 30% Texture: 20% Creativity - 20% Recognition of sponsor product - 30%

See General rules on page 171.

Department S6 - Section 110 - Hot Off the Grill with McMaster's Hawg Sauce

Premiums: 1st: \$500 2nd: \$100 3rd: \$50 4th: \$30 5th: \$20

Item #

1

Hot Off the Grill with McMaster's Hawg Sauce.



**Sponsored by McMaster's Hawg Sauce, Northside Glass
and the Dixie Classic Fair.**
