

A NEW BIRD'S IN TOWN...

TURKEY SMOKE SERIES



COMING TO A CONTEST NEAR YOU

In partnership with KCBS, Turkey Smoke is coming to select competitions nationwide in 2020.

DO YOU HAVE WHAT IT TAKES?

We're looking for the best in competition barbecue. Bring the creativity and think big flavor.

RAISING THE STAKES

Each winner will take home \$500 and earn an invitation to compete at the KCBS World Invitational.

FOLLOW THE SMOKE AT @SERVETURKEY!

#TURKEYSMOKE



COMPETITION RULES

TURKEY SMOKE SERIES

FOR COMPETITORS:

- Anything goes as long as the lid closes with label on top.
 - Garnish is optional.
- Turkey must be 90% of the entry, meaning the turkey should be the star.
- Can include any turkey cut other than ground turkey.
 - Sliced, pulled or chopped meat is acceptable in an entry.
- Turkey may be presented with or without the skin.
- Teams are strongly encouraged to use the complimentary turkey product provided.
- Must be cooked on wood or charcoal, similar to other KCBS protein rules.
- Each team may only submit one (1) entry per Turkey Smoke category.
- Must turn in a minimum of six (6) separate portions.
- Teams should use a meat thermometer to ensure internal temperature reaches 165F.
- All safe handling of food and sanitation regulations required by KCBS apply.
- Winning teams to submit recipe and photo.

Please contact your competition representative with any additional questions.

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