

Best Burger in the West – 2024
Presented by: Capital Farms

LOCATION
410 W Wickenburg Way
Wickenburg, AZ
85390

Directions:

- a. If coming from downtown Wickenburg continue under the train bridge on HWY 60 for .25 Miles. On the Right you will pass SNAP fitness. The next building on the right side at the corner of W Apache x Wickenburg Way will be Capital Farms.
- b. If Headed East on HWY 60 from Forepaugh, drive by Safeway on the Right side and continue 2.0 Miles. On the left you will see Capital Farms. If you drive past and end up in Downtown Wickenburg, turn around and follow directions above.

Parking + Competition Area:

- a. Grilling area will be roped off in the front parking lot of Capital Farms (Facing Wickenburg Way).
- b. Parking will be at FSL (West, Next Door) + Side Streets + Behind Capital in the dirt lot. See map!



RESTAURANT DIVISION SCHEDULE

Registration Deadline: March 20th, 2024 @ 11:59pm (Midnight)

Contest Date: March 23rd, 2024

Contestant Area Set Up: 8:00am-9:00am (**If bringing directly from your restaurant, bypass this and arrive on time for Submission, must use CF Beef.*)

Time Slots for Submission Texted Out: March 21st, 2024.

Grind/Patty Selection: 9:15am (**If on premise cooking*)

Submissions Begin: 10:00am

Submissions End: 11:00pm

Awards: 2:00pm

Charity Burger Eating Contest: 2:30pm (or following awards)

HOME COOK DIVISON SCHEDULE

Registration Deadline: March 20th, 2024 @ 11:59pm (Midnight)

Contest Date: March 23rd, 2024

Contestant Area Set Up: 8:00am-10:00am

Time Slots for Submission Given: 10:05am

Grind/Patty Selection: 10:15am

Submissions Begin: 11:00am

Submissions End: 12:30pm

Awards: 2:00pm

Charity Burger Eating Contest: 2:30pm (or following awards)

GENERAL RULES

- Cooks may cook on any fire or heat source. (Wood, charcoal, gas, electric, pellet, sous vide, etc.)
 - Equipment Options
 1. Bring your own cooking application all listed above, acceptable.
 2. Use Supplied Equipment:
 - (2) 36in Blackstone Griddles (Provided by CF)
 - (2) 28in Weber Griddles (Provided by BBQ Island)
 - (1) 36in Weber Griddle (Provided by BBQ Island)
 - (1) 36in Blackstone Griddle (Provided by BBQ Island)
 - (2) 36in Blackstone Griddles (Provided by Steelwood Smokers)
 - ***Eight Griddles Provided in total, Propane included for ALL EIGHT only.***
- Best Burger events are judged by a panel of judges under a “blind judging” format.
- Each cook/registrant is encouraged to have some type of fire extinguishing device in their cook site.
- The cookoff promoter/organizer provides all competition beef patty/ground for the event to create a level playing field. No other beef patty/ground are allowed at a cook’s site. Any cook found using outside beef patty/ground will be banned from competing in the Best Burger in the West.

- The Best Burger Ground options available on contest day:
 1. 80/20 Lean – Capital 6oz Patty (House Blend)
 2. 80/20 Lean – Capital 8oz Patty (House Blend)
 3. 80/20 Lean – 8oz Patty (Steak Blend; ribeye, tenderloin, strip loin, sirloin)
 4. 73/27 Lean – 6oz Patty (Custom Blend)
 5. 80/20 Lean – Bulk Ground Beef, Non Formed, Fine Grind.
*****ALL PROVIDED, FREE, Ample QTY of Each Available, No outside Beef.*****

- Official turn-in times will be announced at the cooks’ meeting (10:05am) are the official times and will not be changed once announced. Rep may make timeline exceptions based on weather or other circumstances.
- Standard judging tables are 3 judges.
- Cooks should sign the turn-in ticket at the time of turn in on the numbered side.
- More than one cook may use the same site and grill.

- Each registrant must cook their own burger and may only turn in one burger per competition, with a duplicate burger. Two total to be presented, same style and toppings.
- In case of a total tie score (score is tied in all categories), the prize money will be split between the cooks. Example: A total tie between two cooks for first place. The prize money from first and second place will be added up and divided between the cooks. CF will flip a coin to decide who gets which trophies.
- If a registered cook notifies CF in advance that they will be arriving late, another cook may select their patty/grind for them.
- A cook must get approval from the CF to allow someone else to select their grind/patty for them.
- If a cook must leave before the awards, they must inform CF and tell them who they are giving their ticket to.
- If a cook wants to register after the cooks' meeting begins, they can do so, but they must wait till registered cooks complete their burger selections.
- The minimum age to compete in any category is 13 years old. Each cook must do their own grind/patty selections, seasoning, cooking, and patty turn at the event.
- The Overall winner will be selected from the two category winners;
 1. Most Creative Division
 2. Best Classic Division
- Overall Champion is awarded to ONE burger from the above Divisions.
- The event is open to maximum 20 cooks.

BEST BURGER RULES

- Burgers may be cooked on any fire or heat source.
- Burgers may not be marked or branded in any way. (Grill marks are not considered marking).
- Turn in one burger, whole and uncut, on top of the provided foil disk. The provided foil disks must be placed in the box, silver side up, and not folded in any way. The burgers will be judged as presented in the box.
- No sauce or garnish is allowed in the burger turn-in box. Compound butter is permitted if it is melted on the burger. Pooling of NATURAL juices in the box is acceptable.
- Placement of the burger and inspection for foreign objects is the cook's duty. The boxes will not be opened at the turn-in table.
- Evaluation Criteria, please see below for each division.

REASONS FOR A BURGER DQ

- Any foreign object found in the turn-in box. (NOT including Toothpick, Skewer, etc. used to hold burger pieces together)
- A burger turned in after the turn-in window expired.
- Using grind/patty other than the ones provided by CF.

PLATING RULES:

- You must use the provided turn-in box. The lid must be closed to turn it in. No serving trays.
- Only 1 burger item per turn in box and same recipe. For example, you could not turn in two different flavors of burgers, or two different kinds of sauces on burgers.
- If the promoter provides a serving vessel, that serving vessel must be used.
- All proteins are to be provided by the cooks unless stated on the event flier.
- Turn-in boxes may **not** be turned upside down to allow items to fit better. (Stickers are placed on the top of the boxes)
- No eating utensils, droppers, straws, etc. may be added to the turn-in boxes.
- May use toothpick or food pick to hold burger pieces together.
- Any sauce must either be added to the item or have individual portions for the judges. If sauces are provided, the judges are required to taste them. (No communal dipping cups, bowls, syringes, or droppers).

EVALUATION CRITERIA

RESTAURANT DIVISION:

- Burger should be pre-assembled and ready to eat for the judges.
 - Must turn in (2) full-sized sandwiches/burgers/grilled cheeses (1) whole and (1) cut into 3 pieces.
 - Burgers must contain a protein patty from Capital Farms Beef and a bun/bread.
 - No Sliders allowed.
 - Evaluation Criteria:
 - Appearance
 - Doneness (Medium)
 - Taste
 - Texture
 - Bun/Bread
 - Overall Impression
 - 1st Place Prize = \$500 Capital Farms Wholesale Credit + Trophy Buckle
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CLASSIC BURGER DIVISION – HOME COOK

- Burger should be pre-assembled and ready to eat for the judges.
- Must turn in (2) full-sized sandwiches/burgers/grilled cheeses (1) whole and (1) cut into 3 pieces.
- Burgers must contain a protein patty from Capital Farms Beef and a bun/bread.
- No Sliders allowed.
- Evaluation Criteria:
 - Appearance
 - Doneness (Medium)
 - Taste
 - Texture
 - Bun/Bread
 - Overall Impression
- 1st Place Prize = \$250 Capital Farms Gift Card + Eligible for Overall Buckle

CREATIVE BURGER - HOME COOK

- Burger should be pre-assembled and ready to eat for the judges.
- Must turn in (2) full-sized sandwiches/burgers/grilled cheeses (1) whole and (1) cut into 3 pieces.
- Burgers must contain a protein patty from Capital Farms Beef and a bun/bread.
- No Sliders allowed.
- Evaluation Criteria:
 - Appearance
 - Bun/Bread
 - Sauce
 - Toppings
 - Flavor Pairing
 - Overall Impression
- 1st Place Prize = \$250 Capital Farms Gift Card + Eligible for Overall Buckle

HOME COOK OVERALL – BEST BURGER

- Evaluation Criteria:
 - Appearance
 - Taste
 - Overall Impression
- Overall Champion = Trophy Buckle