



PNWBA COMPETITION INSTRUCTIONS FOR NON-QUALIFIER FOODS: SAUSAGE

NAME OF
CONTEST: _____

PNWBA STANDARD RULES APPLY?

YES NO *If "No", see
note at bottom*

PREPARATION REQUIREMENTS

SOURCE OF THE SAUSAGE

- ❖ Teams must make their own sausage!
- ❖ Making sausage means adding your own spices to un-seasoned ground meat of any variety (pork, lamb, etc.), unless otherwise specified.
- ❖ Pre-seasoned, "store-bought" sausage is not allowed.
- ❖ Pre-seasoned, "store-bought" sausage to which you have added seasonings is not allowed.
- ❖ You are allowed to make your sausage prior to arriving at the event. The Head Judge will be looking for your raw, uncooked sausage during site inspection.
- ❖ Sausage may not be cold-smoked prior to the event.
- ❖ The PNWBA's sausage contest operates on the "honor system"; please respect that, in accordance with the organization's Rules of Conduct.

COMPOSITION OF THE SAUSAGE

- ❖ This competition evaluates sausage as a meat category. Other non-sausage foods are not to be included with the sausage entry. Some examples: sausage stuffed with cheese, peppers, etc.; bacon wrapped around the outside.
- ❖ A non-sausage food included with a sausage entry will be considered a foreign object and the entry will be disqualified.
- ❖ Non-sausage foods that have been chopped into pieces no larger than 1/4" dice and well blended into the sausage mixture are allowed.

TURN-IN OF THE SAUSAGE

- ❖ Sausage is not to be cooked prior to meat inspection
- ❖ The sausage may be submitted as:
 - Bulk sausage in individual patties or a larger piece, sliced; or
 - Individual link sausages or a large link, sliced.
- ❖ The sausage is to be submitted in the PNWBA-provided container; Standard meat entry rules regarding saucing/glazing (if used, must be attached to meat, no pooling), garnish, marking, etc., shall apply.
- ❖ A minimum of 6 identifiable portions must be submitted in turn-in box.

EVALUATION CRITERIA

APPEARANCE

The sausage should have an appealing, even color. It should appear to be moist. If sliced, the cut edges should be clean, the pieces uniform. Only PNWBA-approved garnish is allowed in the box with the sausage – no foreign objects.

TEXTURE

THE SAUSAGE MUST BE THOROUGHLY COOKED. Any sausage found to be undercooked will be DQ'd for texture and taste scores. The sausage meat should be tender; if sausage has been stuffed, the casing should not be impenetrable! Sausage should hold together while being tasted, as opposed to crumbling into bits when bitten.

TASTE

You should be able to detect each of the elements of taste – the meat, smoke and seasoning; no one element should totally overwhelm the flavor. However, because the skill of preparing sausage lies in the cook's choice of spices, seasonings can be a more significant factor.

It is OK for the sausage flavor to be mild & nuanced or bold & spicy. Each sausage is evaluated on its own merits for the style of sausage that it is, without comparison to other entries or personal preference. No one style is considered inherently "better" or "more correct" than the other.

NOTE: If a sausage contest has any requirements other than PNWBA standard, that information will be provided on the registration form and on the website ahead of time.

(Possible variances to sausage requirements: a particular meat required, a specific turn-in style, type of garnish allowed/not allowed, different turn-in containers, sausage must be made onsite, sausage provided to cooks.)