KCBS COOK TIMES from HowToBBQRight.com					
Time:	Chicken:	Ribs:	Pork:	Brisket:	
Fairles.					
Friday					
9:00 AM	Meat Inspection	Meat Inspection	Meat Inspection	Meat Inspection	
	Marinate and				
10:00 AM	place in cooler				
			Inject/Rub and	Inject/Rub and	
1:30 PM			place in cooler	place in cooler	
	Cooks Meeting -	Cooks Meeting -	Cooks Meeting -	Cooks Meeting -	
	Pick up Blind	Pick up Blind	Pick up Blind	Pick up Blind	
5:00 PM	Boxes	Boxes	Boxes	Boxes	
			Charles Caraliana	Cha Ha Caraliana	
11.00 DM			Fire Up Smokers for Pork	Fire Up Smokers for Brisket	
11:00 PM			IOI POIK	ioi brisket	
Saturday					
-					
			Remove Meat	Remove Meat	
				from coolers bring	
12:00 AM			to outside temp and reapply rub	to outside temp and reapply rub	
12.00 AW			апа теарріу тав	апа теарріу тар	
			5.		
1:00 AM			Place on Smoker		
2.00 414				Place on Smoker	
2:00 AM				riace on Sinokei	
3:30 AM			Baste	Baste	
		Remove Meat			
		from cooler -			
		Start Fire In Rib			
6:00 AM		Cooker	Wrap in Foil	Wrap in Foil	
7 00 414		Apply Dry Rub to			
7:00 AM		Ribs			
	Remove from				
8:00 AM	cooler & marinade	Place on Smoker			

	Start Fire In			
8:45 AM	chicken smoker	1 <sup>st</sup> Baste Ribs		
0.43 AW	CHICKCH SHOKE	1 Daste Ribs		
				When Drieket hite
				When Brisket hits
				195 internal,
				Remove from
				Smoker, Vent &
				Place in Dry
9:00 AM	Apply Dry Rub			Cooler
0.20 414		2nd Pasta Dibs		
9:30 AM		2nd Baste Ribs		
	Chicken on			
9:45 AM	Smoker			
			when Pork nits	
			195 internal,	
			Remove from	
		Mara Dila a sal	Smoker, Vent, &	
		Wrap Ribs and	Place in Dry	
10:00 AM		return to smoker	Cooler	
10:45 AM	Baste Chicken			
			Unwrap Butts,	
		Check Ribs for	Return to	
11:30 AM	Glaze Chicken	Tenderness	Smoker, Glaze	
11.007111	Glaze Griickeri	Tenderness	omoker, diaze	
	Remove Chicken			
	and Build blind			
11:50 AM	Box	Glaze Ribs		
				Separate
				Point/Flat - Flat
				Back in Cooler -
				Cut Burnt Ends,
				Sauce, Place on
12:00 PM	Turn in Chicken		Glaze	Smoker
12:15 PM		Build Blind Box		
12:30 PM		Turn in Ribs		
12.00 1 101				

		Remove Butts from Smoker and	
		Build Blind Box	
		Turn in Pork	Check Burnt Ends for tenderness, remove if ready
			Build Brisket Box
			Turn in Brisket
I	Prink a Cold	Beer	
ation, recipes and	ips on cooking com	petition BBQ, visit ho	wtobbqright.com
How	to BQ	nt.com	
	ation, recipes and t	ation, recipes and tips on cooking con  How to	Turn in Pork  Drink a Cold Beer  ation, recipes and tips on cooking competition BBQ, visit ho

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