

## KCBS COOK TIMES from HowToBBQRight.com

<u>Time:</u>	<u>Chicken:</u>	<u>Ribs:</u>	<u>Pork:</u>	<u>Brisket:</u>
<b>Friday</b>				
9:00 AM	<b>Meat Inspection</b>	<b>Meat Inspection</b>	<b>Meat Inspection</b>	<b>Meat Inspection</b>
10:00 AM	Marinate and place in cooler			
1:30 PM			Inject/Rub and place in cooler	Inject/Rub and place in cooler
5:00 PM	<b>Cooks Meeting - Pick up Blind Boxes</b>	<b>Cooks Meeting - Pick up Blind Boxes</b>	<b>Cooks Meeting - Pick up Blind Boxes</b>	<b>Cooks Meeting - Pick up Blind Boxes</b>
11:00 PM			Fire Up Smokers for Pork	Fire Up Smokers for Brisket
<b>Saturday</b>				
12:00 AM			Remove Meat from coolers bring to outside temp and reapply rub	Remove Meat from coolers bring to outside temp and reapply rub
1:00 AM			Place on Smoker	
2:00 AM				Place on Smoker
3:30 AM			Baste	Baste
6:00 AM		Remove Meat from cooler - Start Fire In Rib Cooker	Wrap in Foil	Wrap in Foil
7:00 AM		Apply Dry Rub to Ribs		
8:00 AM	Remove from cooler & marinade	Place on Smoker		

8:45 AM	Start Fire In chicken smoker	1 <sup>st</sup> Baste Ribs		
9:00 AM	Apply Dry Rub			When Brisket hits 195 internal, Remove from Smoker, Vent & Place in Dry Cooler
9:30 AM		2nd Baste Ribs		
9:45 AM	Chicken on Smoker			
10:00 AM		Wrap Ribs and return to smoker	When PORK HITS 195 internal, Remove from Smoker, Vent, & Place in Dry Cooler	
10:45 AM	Baste Chicken			
11:30 AM	Glaze Chicken	Check Ribs for Tenderness	Unwrap Butts, Return to Smoker, Glaze	
11:50 AM	Remove Chicken and Build blind Box	Glaze Ribs		
12:00 PM	Turn in Chicken		Glaze	Separate Point/Flat - Flat Back in Cooler - Cut Burnt Ends, Sauce, Place on Smoker
12:15 PM		Build Blind Box		
12:30 PM		Turn in Ribs		

12:45 PM			Remove Butts from Smoker and Build Blind Box	
1:00 PM			Turn in Pork	Check Burnt Ends for tenderness, remove if ready
1:15 PM				Build Brisket Box
1:30 PM				Turn in Brisket
1:35 PM	<b>Drink a Cold Beer</b>			
for more information, recipes and tips on cooking competition BBQ, visit <a href="http://howtobbqright.com">howtobbqright.com</a>				
				

