



PASADENA LIVESTOCK SHOW & RODEO

2026 CHAMPIONSHIP BBQ COOK-OFF



Bloody Mary: Friday, September 11, 2026, starts at 9am
(times to be Assigned)

Space is limited to the first 75 teams.

Judges will come to your space. (Weather permitting)

Entry Fee is \$25.00 per space, **(No Refunds)** if you have more than one space, entries are limited to two. **Trophy & Cash Prizes for 1st and 2nd Place.**

DEAD LINE IS FRIDAY, AUGUST 28, 2026

ABSOLUTELY NO EXCEPTIONS

Bloody Mary will be judged on three criteria's:

1. TASTE
2. PRESENTATION
3. GARNISH

Schedules will be provided after the cooks meeting on Wednesday, September 10, 2025

Name of team:
Space number(s):
Number of entries:
Contact #

Cash_____ Check# _____ Credit Card # _____

Type_____ Exp._____ 3 Dig. Code_____

**Send Application to Pasadena Rodeo Office,
via Office@pasadenarodeo.com**

Printed Name

Space #'(s)

Signed

Date



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BLOODY MARY CONTEST RULES

- Participants (judges and cook team members) must be at least 21 years of age
- Participants must be on a cook team entered in the PLS&R cookoff.
- Recipes must be original and tomato-based.
- Teams alcohol must be “Vodka” of their choice, but must use at least 1.5 ounces
- Entry must be prepared on site. Judges will come to your cook team for the judging.
- Ingredients list must be provided for the judges to see (this is part of judging originality). The submission of measurements/quantities is optional. This submission may be typed or handwritten.
- You will need to make enough for 4 judges.
- **Contestants are allowed 15 minutes for the judges**
- You may (but are not required to), Set up/decorate your judging table

Judging will be based on the following:

Taste: Is it pleasing to the taste buds? Does it make you want to drink more? Is there an appropriate balance of flavor?

Presentation: Is it pleasing to the eye? Does it look like a Bloody Mary? Did it catch your attention? Was the glassware appropriate? Was the table setting pleasing? Did the cook team participate or communicate with the judges?

Garnish: Was the garnish unique? Did it add value to the drink? Did it complement the drink well? Was the garnish edible?

Participants will need to provide the glassware for the judges.

You can set up the judging area (table and setting) prior to the judges' arrival.