BBQ & Chili Cookoff FAQ

Do I have to smoke the barbecue on site?

No. You don't have to. You can prepare any type of meat and/or chili in advance and bring it to Asbury the day of the event. We just ask that you're set up and ready to serve at 4:30 p.m. The event starts at 5:00 p.m. If you want to cook here, you're welcome to come any time.

Do I need to supply my own plates?

No. Asbury will supply tasting cups, napkins and spoons. If you (and your team) decides to sell plates of food/sides for profit (entirely optional), you must supply your own plates.

I'm cooking: can I bring a table and a tent?

Yes! Cooks are welcome to bring their own tables (although Asbury will supply you with one). Asbury does not have pop-up tents but you're welcome to bring your own and decorate them, if desired. Large tents with seating (and cooling fans) will be set up on the lawn for those eating and enjoying music.

So, can I just come and eat?

Yes, please! Tasting tickets (for barbecue and chili) will be sold at the "door!" for \$8 (adults); \$5 (kids 5-10); FREE (kids under 5). Frozen treats can be purchased from Big Spoon Creamery and Kona Ice food trucks.

How do I order a Boston butt?

Smoked Boston butts (8-10 lbs each) can be preordered for \$38; the price includes a pint of homemade sauce. Boston butts must be preordered in advance and picked up at the event.

Will there be food for kids?

Yes. Chef Bill Marcie will provide corn dogs and chips for \$5. Asbury will also have a Coke truck on site with beverages for sale. Ice water will be provided.

Have more questions? Email us at info@asburyonline.org.



