



The Pub at Ghirardelli Square's First Annual Burger Contest Rules and Regulations

Your entry must be submitted to thepubsf@gmail.com by Sept. 15th 2010.

Grand Prize- \$200 Gift Certificate to The Pub and your Burger will be featured on our menu for 3 months.

Have fun with it!

- Must consist of 8oz of fresh ground beef (Dakota Farms)
- Must be cooked over an open flame (No frying, baking or steaming)
- Must be on Ciabatta, Sesame Roll, or Sourdough Bread
- Must reflect the American/BBQ menu style of The Pub
- Must be original- No plagiarized recipes! (See the fine print)
- Must also be able to charge no more than \$15 (Truffles and foie gras are out... unfortunately!)
- Must include list of all ingredients and specific cooking instructions in entry

851 Beach Street (between Polk & Larkin Streets)
415-351-0500
www.ThePubSF.com



The Pub at Ghirardelli Square's First Annual Burger Contest The Fine Print:

1. Burgers may include any combination of condiments (such as ketchup, mayonnaise, salsa, and mustard), spreads (such as tapenade and pesto), sauces (such as barbecue or hot sauce), cheeses, and toppings (such as bacon, onions, tomatoes, avocados, and lettuce). Every component of the burger must be placed between the bun or bread pieces, or served open-faced on a bread product. *Side dishes and garnishes to plates or the tops of buns are not allowed.* Unadorned wooden skewers may be used to hold burgers in place for presentation.
2. Each submitted recipe **must be original** and include the name of the recipe, *readily available ingredients* (found in most well-stocked supermarkets, specialty food markets, and local farmer's markets), standard U.S. measurements, (such as cups, tablespoons, teaspoons, ounces, or pounds; please do not abbreviate), *specific amounts* for each ingredient (such as number of lettuce leaves or cup measurement of other greens and herbs, or teaspoons of salt and pepper; do not say "to taste" for any ingredient. Each ingredient, including the bread and all other elements, must be listed, preferably in order of use, followed by complete, step-by-step cooking instructions, including timing for any cooked components.
3. *The recipe must not have knowingly been previously published or have won another award*, and the right to submit the recipe to the Contest must not be restricted in any way. Submission of a recipe is a warranty by the contestant that the contestant owns all copyrights and other intellectual property rights to the recipe and constitutes an assignment by the contestant of these rights to BellyAce LLC.
4. Recipes that do not follow Contest rules will be disqualified. Qualified recipes will be reviewed by an independent panel of culinary professionals, which will select the recipes deemed worthy of consideration, ("Preliminary Judging Panel") will select and test recipes to determine the five (5) Potential Finalists.