



Chicken Wing Rules

Today, chicken wings have become linked with sports culture. They are simple, easy to cook, full of protein, budget-friendly, and a fun, hearty finger food for parties and weeknight dinners. They can be served baked, fried, smoked, or grilled. No matter how you eat chicken wings, they're a versatile and delicious ingredient worth learning more about. There are three types of wings: the whole wing, the flat, and the drumette, which is the part that looks like a mini-drumstick. Before the wing is broken apart, the drumette comes attached to the breast. Chicken wings also have a wing tip, but those aren't often included in sectioned-off bits of the cut. The rules for a BCA ancillary chicken wing category are given below.

1. Unless provided by the promoter, cooks will provide their own meat for the contest.
2. Cooks will turn-in twelve (12) wing pieces to the judging area. Cooks have the choice to turn-in 12 drumettes, 12 flats, or a combination of both types of chicken wings that equals a total of 12 pieces of chicken meat (with bones included). Boneless chicken pieces are not an acceptable entry.
3. At the cook's meeting, participants will be given a standard foam turn-in box with a taped double ticket for this category. They will also be given a single piece of aluminum foil. At turn-in time, cooks will place the 12 wing pieces on top of the piece of aluminum foil inside the foam box in any orientation.
4. Any style of wing in terms of flavors and seasonings is acceptable.
5. Any heat source (wood, charcoal, propane, or electricity) can be used to cook the wings. Wings can be deep fried in grease as needed.
6. Grill marks from cooking are acceptable as long as they do not form a recognizable pattern, image, letter, or word. Wing pieces may not be branded in any way.
7. Other than the 12 chicken pieces and the single piece of aluminum foil, no outside garnish is allowed in the turn in box.
8. All BCA judging rules and procedures will be used for the wing contest.