



2023 AWARDS OF EXCELLENCE

Presented by
THE BBQ SPOT



Please attach this completed form to the contestant information form and submit both with entries.

Total # of Entries

Beef Rub: A rub designed to be cooked with beef, whether barbecued low and slow on smoke or hot and fast grilled.

Name Of Each Rub Entered

Total # of Entries

Pork Rub: A rub designed to be cooked with pork, whether barbecued low and slow on smoke or hot and fast grilled.

Name Of Each Rub Entered

Poultry Rub: A rub designed to be cooked with poultry, e.g. chicken, turkey, or similar, whether barbecued low and slow on smoke, or hot and fast grilled.

Name Of Each Rub Entered

Spicy Rub: A rub designed to be spicy and have a kick to it. The spice must be reflected in the product's top 3 ingredients and flavor.

Name Of Each Rub Entered

Seafood Rub: A rub designed to be cooked with seafood, e.g. fish, crustacean or similar, whether barbecued low and slow on smoke, or hot and fast grilled.

Name Of Each Rub Entered

Original BBQ Rub: This category is for rubs that do not fit into other categories and has a unique or distinct flavor profile such as, but not limited to, base rubs, finishing rubs, game rubs, and similar.

Name Of Each Rub Entered

Include contestant information form & this entry form in shipment of entries.

Ship to NBBQA, 336 Phelps Rd., Douglas, GA 31533

Questions? Call 1-800-385-0002 or Email Admin@nbbqa.org