

Consumer Grilling

Project Superintendent: Kaitlyn Imhoff
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State Fair Entry: Not eligible for State Fair

Project Check In: Tuesday, June 24, 2025; 11:30AM-12:45PM; Home & Family Arts Building, Kosciusko County Fairgrounds

Judging: Tuesday, June 24, 2025; 1:00PM; Home & Family Arts Building, Kosciusko County Fairgrounds

The Consumer Grilling project would be for Level C (grades 7, 8, 9) and D (grades 10, 11, 12) 4-H members. The objective for this project would be to teach grilling safety and another alternative to fixing Meats, Vegetables and other sides for a meal in an outdoor setting.

Artificial Intelligence (AI) may be used, with parent permission, when creating this exhibit and is to be documented as a reference. A majority of the work to create this exhibit is to be the 4-H member's original work.

Level C:

Grade 7: Choose one

- Exhibit a poster on Outdoor Meat Grilling Equipment
- Exhibit a grilled Ground Meat Patty using either Beef, Pork, Lamb, Bison, Venison, Poultry, or Elk. Include on the recipe your technique of fixing the ground meat patty and how you grilled it.

Grade 8: Choose one

- Exhibit a poster on Grilling Safety and Grilling over a fire
- Hobo Potatoes in a foil pack including your recipe and techniques of preparing it for the grill with cooking times.

Grade 9: Choose one

- Exhibit a poster on Building the Fire Correctly and Safety
- Grilled Dessert, such as a cobbler or a Cookie. Include your recipe and instructions.

Level D:

Grade 10: Choose one

- Exhibit a poster on Selecting Meats for Grilling
- Grilled Meat Skewers. Include your recipe and instructions.

Grade 11: Choose one

- Exhibit a poster on Enhancing the Flavor with Rubs, Marinades or other types of flavorings along with proper use
- Soda Can Chicken. Include your recipe and instructions.

Grade 12: Choose one

- Exhibit a poster on different types of flavored wood chips to add to the fire for flavor or a Meat product using a Rub
- Marinate meat such as Leg of Lamb, Roast, or Steaks in a marinate of your choice and grilled over your choice of chips/pellets. Include your recipe for the marinate and instructions on how you grilled the meat.