

# Dutch Oven Cook-off

## APPLICATION FORM

**SATURDAY NIGHT COOK OFF - SATURDAY July 16TH**

Located on the Registration table in **campsite #45**

**JUDGING AT 5:30 PM SHARP** at the Pot Luck Dinner tables --- NO LATE ENTRIES

ENTRY # \_\_\_\_\_ (filled in by management)

**Check Categories you are entering:**

Bread  Main Dish  Dessert  All three

**Tear Jerker Chapter or Club name** \_\_\_\_\_

**Name:** \_\_\_\_\_

**Name of Dish(s)** \_\_\_\_\_

\_\_\_\_\_

**City:** \_\_\_\_\_ **State:** \_\_\_\_\_

**Email Address:** \_\_\_\_\_

I have read the rules and regulations for the 2011 Dutch Oven Cook Off and agree to abide by these rules and regulations throughout the Competition. I acknowledge that all judge's decisions are final.

\_\_\_\_\_  
**DO Chef - Signature**

\_\_\_\_\_  
**Date**

Please return this form to [mustang@indy.rr.com](mailto:mustang@indy.rr.com) or turn in at **Site #45**

**Don't forget the Dutch Oven Seminar at 11:00am Saturday.**

# Rules:

- 1. Ingredients cannot be precooked and must be combined, chopped, sliced, or diced during the competition on site, including garnishes. Marinating of meat prior to the start of the competition is allowed. Dry beans can be presoaked. (Store-bought mixes are acceptable) i.e. cake mixes, box mixes, can vegetables, etc but they must be combined in the total recipe. The recipe can not just be ...Hamburger Helper, Duncan Hines Brownies, or a Heat & Serve dish.**
- 2. All cooking must be done in a Dutch oven and everything cooked MUST be presented to the judges with the exception of excess gravies and sauces in a Dutch oven. Dishes must be presented to the judges' table on time—NO EXCEPTIONS**
- 3. Garnishing your dish should be SIMPLE and complement the dish being presented. This is not a garnishing contest. Garnishes should be edible.**
- 4. Cooks are expected to bring and light their own charcoal. Food must be cooked on an open fire, either wood or charcoal or cow chips etc.. We will allow an exception of propane burners for side dish cooking purposes or reheating of the entry prior to serving at the Pot Luck Dinner.**
- 5.. This competition is about encouraging the skill of using the Dutch oven and all cooking must be done in an approved (factory made) Dutch Oven.**
- 6. Please provide serving utensils with each entry, including a knife for cutting, if necessary. No pyrotechnics or explosives are allowed. Poisoning of Judges is frowned upon during competition**
- 7. Use your imagination when planning your dish and as a rule of thumb prepare enough of the dish for 6-8 people plus (Due to the large crowd for the Potluck Dinner afterwards)**
- 8. Food will be judged by the following criteria: 1.) Taste 2.) Appearance 3.) Texture 4.) Originality of dish 5.) Technical difficulty**
- 9. Entry MUST be presented in the Dutch oven in which it was cooked, or on the lid. Winners will be announced immediately following the judging.**

**Oh...and have fun!!**