

COOK OFF EVENT

Cook Off Rules & Regulations

Non-Sanctioned Cook Off

COOK OFF DISH MUST BE COOKED ON SITE – All entry dishes must be cooked from scratch on site the day of the cook off. All entry dishes must be prepared in a sanitary manner.

1. **Check in time is Saturday morning from 1:00 pm to 1:30 pm.** At check-in you will be directed to the booth set-up area. One vehicle only per booth. If you would like to have a space next to a specific team please advise us prior to the event. We DO NOT guarantee a specific space but will do our best to accommodate your request.
2. **Cook off entry includes 4 arm bands.** Arm bands are required for entry to the event facility. Additional arm bands may be purchased at the gate upon arrival and will be equal to the cost of spectator entry to the racing event being held.
3. **Cook Off Categories – Anything Goes.** This is for all cook off events – Jambalaya, Chili, and Gumbo. There is only one category – the team with the best entry wins.
4. **No ingredient may be pre-cooked prior to the commencement of the official cook off.** The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, broth, roux, and grinding and/or mixing of spices. Meat may be pre-cut or ground. All other ingredients must be chopped or prepared during the preparation period.
5. **Each team will provide ALL ingredients, utensils, and accessories necessary to cook their dish.** This includes water for cooking, tables for food preparation and cook stoves and fuel. We do not provide electrical power for cooking purposes. Cooking spaces are 10x10 and include room to pull through and park a vehicle behind. There is likely not enough room for a trailer to fit so please make sure you get there early to unload and park the trailer elsewhere. Location is grassy area, tent stakes are recommended.
6. **SANITATION** – Cooks are to prepare and cook entry dish in as sanitary a manner as possible.
7. **Cooking will begin at 2 pm.** The cooking period will be a maximum of 4 hours. Serving to the public will start at 6pm. You will need to turn in your 16oz cup for judging at this time (judging cups will be provided). Contestants not ready for judging will be disqualified.
8. **Serving the Public** –You must prepare at least 3 gallons to serve the public. You may serve side dishes (rice, cornbread, rolls, etc.) at your booth (do not submit with judging cup). You will need to provide small styrofoam bowls and plastic spoons.
9. **Awards will be given at 7 pm on the Starting Line.** Monetary (cash) award of \$300 for 1st Place and \$200 for 2nd Place.