

## ••• Gumbo Cook-Off Rules •••

Thursday, October 25, 2018 2:00 p.m.-5:00 p.m. | Entry Fee \$50.00 Per Team

- I. Cooking teams will consist of one (I) or two (2) persons.
- 2. A  $10 \times 10$  cooking space will be provided for each team. Each team must supply all dry seasonings, along with all tables, pots, utensils, and portable burners for cooking.
- 3. The following ingredients will be supplied to each team:
  - a. 10 pounds of de-boned chicken thigh meat
  - b. 2 pounds of sausage
  - c. 4 onions
- 4. Stock enhancers, such as bouillon cubes or store-bought stock, and okra are not allowed but any other seasonings are allowed.
- 5. Each team shall prepare 4 gallons of gumbo.
- 6. Although cooking must be from scratch and on-site, an exception is made to allow for each team's roux to be prepared prior to the event. However, ingredients may not be cut up or chopped prior to the cook-off and must be done on-site.
- 7. Gumbo must be ready by 4:30 pm.
- 8. Champion will be announced at 6:45 pm.

Gumbo Cook-Off Contact: Donald Alleman 225-323-1497

## 2018 Gumbo Cook-Off Entry Form

Please mail entry form and registration fee to Holy Rosary Catholic Church, Attn: Becky Shillings, La Fête des Bayous, 44450 Hwy 429, St. Amant, LA 70774 by October 12, 2018. Checks made payable to La Fête des Bayous. Entries will NOT be accepted the day of the event.

Cook's Name:	
Helper's Name:	
Cook's Phone:	
Cook's Email Address:	
Cook's Address:	
City, State, Zip:	
OFFICIAL USE ONLY Entry fee paid:	Cash Check