



PETERSEN MEMORIAL RANCH RODEO & DUTCH OVEN COOK OFF Dutch Oven Cook-Off Rules & Information

Categories: Main Dish, Vegetable, Side Dish, Bread, Dessert

There are specific dish rules associated with the Main Dish and Dessert so please read below!!

As long as teams are checked in, they may begin cooking **any** time Saturday. Wood will be provided for cooking only. If teams plan on having campfires, etc, they must bring your own or plan on cutting it.

RULES

1. Teams must cook with **wood coals**.
2. The use of gas or propane *may not* be used for cooking. Gas or propane *may* be used to warm water for dishes or other needs.
3. Ingredients *may not* be prepared or pre-cooked prior to the event. Ingredients must be prepared from scratch on site, including cutting of meat and vegetables. Take this with a grain of salt! For example you may bring canned items or your Chile does not need to be roasted on site. Marinating is allowed. *All* other preparation must take place during the competition and *all* food must be cooked in/on Dutch Ovens.
4. Teams are expected to furnish all ingredients, cooking utensils, ovens, etc. Water will be available nearby. The use of electric or battery operated devices are not permitted.
5. Teams are required to keep their site clean and presentable during and after the contest. Please leave the site clean. Trash barrels will be available.
6. Interaction with the public is encouraged. Please be courteous in sharing cooking information.
7. Teams should practice safe food handling procedures at all times.
8. Entries will be judged on Team Participation, Taste and Complexity.
9. Judges decisions are final!
10. After the last entry is submitted to the judges, teams must have their dishes available for the rest of the public as well as be present to serve them. *Since teams may begin cooking at any time....don't forget they must be ready to serve to the public at 3:00...don't overcook!*
11. **Teams** are welcome to cook as many dishes as they like. *However*, they must designate which 5 will be presented to the judges within each category.
12. Recipes for each dish are not required to be presented, however would be a nice addition to the presentation and for those observing.
13. Only registered members of the team are allowed to cook or prepare food.
14. Must cook enough food to feed approx. 15-20 people (*not including your team.*) **Individuals Entries** must also cook enough for 15-20 people.

- ❖ **If in the event of a category tie, the winner will be determined by the one with the higher “Taste” score.**
- ❖ **There will be at least one judge per category and one judge responsible for both the appearance of the dishes as well as the Creative Camp portion of the contest. The appearance judge will also be used in the event of a tie breaker if needed.**
- ❖ **After dishes have been judged, teams must be prepared to serve to the public. Individuals wanting to eat will be purchasing punch cards. These cards must be handed to the team in order for the public to receive a meal. They will receive one punch per dish. Teams will be provided punches.**

CATEGORIES

- ❖ **Main Dish (Hamburger) - the 2021 Main Dish Meat is sponsored by the New Mexico Beef Council and Chamiza Cowbells.**
- ❖ **Side Dish-** typical side dishes include potatoes, etc.
- ❖ **Bread-** any bread type dish (Examples: Corn Bread, Biscuits, Tortillas, etc.)
- ❖ **Vegetable-**this would be exactly as it reads.....some kind of vegetable dish.
- ❖ **Dessert- MUST INCLUDE CHOCOLATE**

Main Dishes submitted that are NOT hamburger will be considered a Side Dish.