

# Dutch Oven Competition Rules

1. Teams of 1 or more may compete; only 2 team members at a time are allowed in cooking area – NO EXCEPTIONS. An adult must accompany all under 18. One team member must be in cooking area at all times.
2. Entrants may not be professional cooks, employees of contest sponsor or affiliate or subsidiary, advertising or promotional agency.
3. Teams provide Dutch Ovens, ingredients, cooking utensils and preparation items. Ingredients should be combined and prepared onsite including garnishes and marinades. Only charcoal is allowed and must be used in a safe and clean manner.
4. This is a 2 pot cookoff with a main dish and dessert each presented on Dutch Oven lid with appropriate utensils at judging time for each category. Any garnishes must be simple and edible.
5. All cooking must be in factory made Dutch Oven OR cast iron cookware. All food except excess gravy/sauce must be presented on lid for judging – throwing out burned or undercooked sections is discouraged.
6. Digital thermometers and scales are allowed.
7. Use good fire safety to keep everyone safe; cooking should be done at least 18 inches off the ground OR in a pit.
8. This is a spectator event; you will be receiving some field judge points based on the demonstration of Dutch Oven cooking your team puts on. Registration is a release statement for all photos and any optionally provided recipes used in event.
9. Contestants may **NOT** smoke, consume alcohol, or eat in their team preparation area.
10. Teams should bring their own equipment, awnings/shade, tables, pots, and cleaning supplies. Hot water, hand & dish soap will be provided for all teams at a central station at the event.
11. All team areas must be left clean of charcoal, food, and garbage at end of event.
12. Judging will be on: preparation, appearance, taste, aroma, quality, and overall appeal.
13. Because teams **MAY** optionally choose to provide samples to spectators after judging the following apply:
  - a) Meat purchased must be from a source with USDA inspection label.
  - b) Coolers must be used for perishables – hot foods kept above 140 and cold foods below 40.
  - c) Tasting utensils must be washed after each use and cutting boards between meats and vegetables.
  - d) Use separate washbasins of water for hand washing, ingredient preparation, and utensil washing.
  - e) Only foods in state of preparation may be out in preparation area.
  - f) Meats must reach USDA recommended temperatures (field judge checked before judging):
    - a. Ground lamb/beef/veal, lamb steak/roast medium – 160
    - b. Lamb, steak/roast medium rare – 145
    - c. Chicken/turkey breast, ground (stuffing/casserole), whole bird – 165
    - d. Eggs of any type – 160
    - e. Fish of any type – 145
    - f. Pork (chops, ground, ribs, roast) – 145

## Prizes

Prizes will be awarded for each of the 2 dishes and an event grand champion. Event winner may be invited to International Dutch Oven Society Championship Cook-Off