

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. Copies of recipes used MUST be provided. E-mail to kevin@garlandutah.org is preferred or typed plainly on 8.5X11 paper delivered to Garland city office. To guarantee a spot in the competition recipes should be submitted with registration. Recipes should include all ingredients, instructions, Dutch Oven size (minimum allowed is 10 inches), and number dish serves. Recipes become the property of the cook off for possible publication in future cook off cookbooks or publications outside copyright restrictions. All copyrighted recipes must include source. A copy of all submitted recipes will be provided to all participants. Copies for spectators must be provided by teams.
4. Teams provide Dutch Ovens, ingredients, cooking utensils and preparation items. ALL ingredients must be combined and prepared onsite including garnishes and marinades. (NO HOME MIXING or PREPARATION) Only charcoal is allowed and must be used in a safe and clean manner.
5. This is a 3 pot cookoff with a main dish, bread, and dessert each presented on Dutch Oven lid with appropriate utensils at judging time for each category; points deducted for being late. Any garnishes must be simple and edible. No meat stuffed breads or sweet breads that could be considered a dessert allowed in bread category.
6. 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 will be a disqualification.
7. Battery or electric mixers/blenders are not allowed. Digital thermometers and scales are allowed.
8. Use good fire safety to keep everyone safe; cooking should be done at least 18 inches off the ground OR in a pit.
9. 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 recipes used in event.
10. Contestants may NOT smoke, consume alcohol, or eat in their team preparation area.
11. 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.
12. All team areas must be left clean of charcoal, food, and garbage at end of event.
13. Judging will be on: preparation, appearance, taste, aroma, quality, and overall appeal. 17% of score will come from “field” judging for team dress, etiquette, spectator interaction, technique, cleanliness, sportsmanship.
14. Because teams MAY 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 3 dishes and an event grand champion. Event winner may be invited to International Dutch Oven Society Championship Cook-Off

DUTCH OVEN COOK-OFF APPLICATION

Registration will be accepted on a first come basis. However, all registrations must be returned with recipes

Team name _____

Name or Names of team members _____

Address: (Team Leader) _____

City _____ Zip Code _____

E-mail _____

Phone# Daytime _____ Evening _____

DISHES TO BE PREPARED

Main: _____

Bread: _____

Dessert: _____

Each team will be assigned a cooking space and work area - each team should keep all equipment within the designated space.

I have read the rules and agree to abide by all rules and the decisions of the judges.

I agree to allow my photo and/or recipe to be used for publication.

I am not a professional cook or chef, nor is anyone on my team.

Initials _____

Mail or email applications *Garland City Offices or kevin@garlandutah.org*

This competition is open to ANY amateur Dutch Oven cook.