

RULES

2010 Campfire Cooking Contest

- 1) No preparation may be done ahead of time, except marinating of proteins; produce may be peeled and washed
- 2) All other prep and all cooking must be done on-site
- 3) No restrictions on what items/ materials can be used to prep/ cook entries – except that all cooking must be done in each team's campsite. No access to the tavern or kitchen will be provided
- 4) No restrictions on *when* teams can start prepping/ cooking – the only stipulation is when the entry must be ready for judging
- 5) MUST be ready for judging ½ hour prior to end of dinner break on Saturday
- 6) Access to the walk-in refrigerator on site will be provided to store any food items. ALL food items MUST be clearly labeled with the team's name. The tavern staff CANNOT be responsible for unmarked competition food stored in the refrigerator
- 7) Teams may chose to serve the required ingredient with any accompanying sides of the entrants choosing but the FOCUS of the judging will be on the THEME INGREDIENT
- 8) Entries should be cut/ served so that each judge will have their own portion, but may be presented to the judges first
- 9) In the interest of safety, all items must be thoroughly cooked. RAW OR UNDERCOOKED ITEMS WILL BE DISQUALIFIED AND WILL NOT BE JUDGED
- 10) While actual recipes may remain "secret," a list of ingredients must accompany each entry