

## DUTCH OVEN COOK-OFF

### RULES:

1. No Entry Fee
2. Cooking teams of two to four people may compete.
3. Only team members are allowed I cooking area. One team member must remain in the cooking area at all times for fire safety reasons.
4. Contestants must provide judges and committee with recipes of entries, if requested.
5. Contestants are expected to provide their own Dutch ovens, ingredients, cooking utensils, and preparation items. Minimum Dutch oven size is 10 inches.
6. Heat source for cooking will be charcoal or propane.
7. You will be cooking and presenting either 1: Main Dish, 2: Side Dish or 3: Dessert
8. All food must be cooked at the cooking site in a Dutch Oven.
9. There is no eating in the cooking area.
10. Food Safety rules must be followed.

“Keep hot foods hot and cold foods cold”

<p><b>Dutch Oven Cook-Off</b> <b>People's Choice Dinner</b></p> <p>DATE: Friday, August 14, 2015 TIME: Set-Up 2:00 – 5:00 p.m. PLACE: City Park Pavilion COOKS MEETING: 3:30 p.m. PEOPLE'S CHOICE JUDGING: 6:00 p.m. PRICE FOR PLATE: \$2.00 Includes judging slip and a taste of each item. Contact Rick Miller 616-2280</p>	 A black and white illustration of a person wearing a hat and apron, standing next to a large Dutch oven. The person is holding a long-handled spoon and stirring the contents of the oven. The oven is sitting on a stand over a fire.
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