

JAMBALAYA COOKING CONTEST RULES

1. Cooking ingredients must include:

Preliminary: 30 lbs chicken; 10 lbs rice

Semi-Finals: 45 lbs chicken; 15 lbs rice

Finals: 60 lbs chicken; 20 lbs rice

Other ingredients and Seasonings to be chosen from the following:

Yellow Onions Garlic (Fresh & Granulated)

Green Onions Red Pepper

Red Hot Sauce Bell Peppers

Celery Salt

Black Pepper Cooking Oil

NO OTHER PERSONAL SEASONING ALLOWED IN THE COOKING AREA

ONLY INGREDIENTS PROVIDED BY THE JFA WILL BE USED.

Ingredients will be handed out at the AG trailer thirty (30) minutes prior to start time of your heat.

2. Cooks must furnish black iron pot with metal lid and paddle.
3. Jambalaya must be cooked on wood furnished by JFA.
4. No former champion can be a helper.
5. Jambalaya becomes property of JFA after it is cooked. Pots will not be available for four (4) hours after the end of your heat. Cooks will be furnished one (1) hinged plate for their own sample.
6. You will place your sample containers in your pot, and bring the pot to the trailer promptly at the end of your designated heat time.
7. Cooks will be allowed to back-up to cooking booths and leave your vehicle there while cooking in your assigned booths only. When your heat is finished, IMMEDIATELY move your vehicle from the booth. Cooks must enter on Irma Blvd. from Worthy Rd.
8. ONLY cooks and helpers are allowed in the cooking area. This has been a problem, and will be strictly enforced. There will be places on the other side of the barricades for tents and chairs.
9. Trash barrels are provided to dispose of all trash. It is **your responsibility** to leave your cooking area clean and free of trash for the next contestant.
10. Grease containers will be provided for used cooking oil. Absolutely NO cooking oil is to be poured on the ground or in drains.
- 11. NO HAND SAMPLING FROM POTS.**
12. Maintenance of the JFA trailer is the responsibility of the cook using it. Payment to the champ for cooking jobs will not be rendered until the trailer has been inspected for cleanliness.
13. Champion cook is required to cook three (3) times during his reigning year for free. Thereafter, he/she will be paid a \$75.00 pot cooking fee and \$20.00 pot fuel allowance.

Heats will consist of no more than 17 cooks. Four (4) semi-finalists will be picked from each heat. Two (2) semi-final heats will be Sunday morning with 16 cooks in each heat. Twelve (12) finalists will be picked from the 2 semi-final heats. Twelve (12) finalists will compete Sunday afternoon to obtain the title of WORLD CHAMPION JAMBALAYA COOK.

GOOD LUCK

HAVE FUN

BE SAFE