

South Louisiana's *Family* Festival

2020 EXTREME JAMBALAYA COOK-OFF RULES

1. Cooking ingredients provided with entry include:

- 7lbs Pork
- 3lbs Sausage
- 3lbs Onions
- 5lbs Rice

Other ingredients and seasonings provided with entry include:

Green Onions	Red Pepper	Garlic Powder
Hot Sauce	Bell Peppers	
Celery	Salt	
Black Pepper	Fresh Garlic	

NO OTHER SEASONING OR ENHANCERS ARE ALLOWED (ETC. SEASONING BLENDS, MSG, OR KITCEHN BOUQUET

2. Cooks must furnish black iron pot with lid and paddle
3. Jambalaya must be cooked on propane ONLY, cooks must furnish. NO WOOD.
4. Cooks will be furnished one (1) hinged plate for their own sample.
5. Cooks will be furnished a double sided ticket, attached to a Styrofoam container. You will remove your half of the ticket and keep it in your possession. It is your responsibility to safeguard this ticket. You will leave the other half of your ticket on the Styrofoam container to be collected promptly at the end of your chosen heat time.
6. At the end of your three (3) hour heat, your propane burner must be turned off. You will then have 15 minutes to prepare your Styrofoam container(just rice, no meat) for judging and ice chest for collection.
7. Cooks will be allowed to back-up to cooking area to unload and load cooking supplies out of vehicles.
8. Trash barrels are provided to dispose of all trash. It is your responsibility to leave your cooking area clean and free of trash.

HAVE FUN! BE SAFE! HAVE A BLESSED DAY!