



Cooking Contest Rules:

1. Cooks and assistants must be 18 years or older (although we may allow exceptions for an assistant under the age of 18).
2. The cook and assistant will be the only people allowed in the immediate cooking area. Anyone else in the cooking area without permission of the Boucherie Festival Association will disqualify the contestant.
3. Cooks are to furnish all cooking equipment: Pot, Burner, Fuel, Utensils, Cutting Board, and Table
 - a. Jambalaya is to be cooked over a propane burner only.
 - b. For Cracklin Contest, cook must provide starter oil and cardboard or paper.
4. Entry fee of \$175 **per contest** must be submitted with application. You must sign up and pay fees on or before the Cooks Meeting on September 23, 2021.
5. Entry fees will not be refundable (including in the case of disqualification) and will be considered a donation to our causes.
6. Contestants may have a sponsor or may be their own sponsor.
7. No sampling of Jambalaya or Cracklin by the public will be allowed at any time.
8. Cooking heats will be five hours for Cracklin and four hours for Jambalaya.
9. Contestants will be provided a hinged Styrofoam plate to provide a sample for the judges. There will be a double-sided ticket attached to the bottom of each plate. You must tear off and keep your half of the ticket in a safe place until winners are announced. Contestants will also be provided a box of plastic bags for the Cracklin and an aluminum pan for the Jambalaya. The cooks and assistants must bring the Styrofoam plate and the bagged Cracklin and pan of Jambalaya to the designated area at the end of the cooking heat.
10. All Cracklin and Jambalaya becomes the property of the Boucherie Festival Association at the end of the cooking heat. The cook and assistant will be allowed to keep two bags of Cracklin.
11. The champion will be entitled to a cash prize of \$1,000 and a trophy per contest.
12. It is the cook's responsibility to clean and vacate the cooking area before the next heat.
13. Contest Specific Rules
 - a. Jambalaya Contest
 - i. No Kitchen Bouquet, bouillon cubes, pork bases, chicken stock or powders allowed. You may bring your own seasonings (LeBlanc's, Tony's, Slap Yo Mama etc) or salt, pepper and garlic. It is suggested you bring your own water also.
 - b. Cracklin Contest
 - i. Cracklin fat may be trimmed, but all fat with skin attached must be cooked or the contestant will be disqualified.
 - ii. Fat to be cut by contestant and assistant only.

The Boucherie Festival provides the following ingredients:

- | | |
|--|--|
| <ol style="list-style-type: none"> 1. Jambalaya Contest <ul style="list-style-type: none"> • 7 lbs pork • 3 lbs sausage • 5 lbs onions • 5 lbs rice • 1 small bottle cooking oil • Bell pepper and celery upon request | <ol style="list-style-type: none"> 2. Cracklin Contest <ul style="list-style-type: none"> • 60 lbs fat • Ziploc bags • Salt |
|--|--|

CONTESTANT NAME: _____ ASSISTANT NAME: _____

CONTESTANT ADDRESS: _____

CONTESTANT PHONE: _____ CONTESTANT EMAIL: _____

SPONSOR NAME: _____ SPONSOR PHONE: _____

Preferred time to cook Jambalaya: *CHECK ONE* () Friday 12pm () Saturday 6am () Not participating

Preferred time to cook Cracklin: *CHECK ONE* () Friday 12pm () Saturday 6am () Not participating

For information, call Drew Malina at 225-421-6002. **Applications must be postmarked by Thursday, September 23, 2021.**
 Mail to: Boucherie Festival Association, PO Box 207, Sorrento, LA 70778. Make Checks Payable to: **Boucherie Festival Association**