



2011 National DOG Chicken Cook-off Rules Sponsored by Gerber Poultry



A chicken cook-off you say? Not just any chicken -- Gerber Poultry of Kidron will be supplying those who are interested in this cook-off their premium, all natural chicken. I know this chicken is good – I've had my fair share of it. You need to use your imagination to come up with a recipe that will compliment this chicken!

You will get your choice of:

A. Cut-up chicken, bone in, approximately 3 – 3-1/2 lbs.

-OR-

B. Boneless, combo pack of both light and dark meat, approximately 2-1/2 – 3 lbs.

****Please let me (Matt) know ASAP what choice you would like if you are entering the cook-off** If you don't choose, something will get chosen for you.**

1. You can start preparing and cooking the dish at 3:00 p.m. It must be turned in to the judges by 4:45 p.m. for judging at 5:00 p.m. If it is turned in later, points will be deducted.
2. A copy of your submission recipe is not required. If you do turn in a copy with your dish, you will receive extra points.
3. All entries should be cooked in a Dutch oven and must take place on cook site. Dishes must be presented in a Dutch oven or on a Dutch oven lid. No additional sauce or condiments may accompany the entry.
4. All cooking must be done with charcoal briquettes. Cooking tables or pans on raised blocks must be used. No ground cooking.
5. Garnishing should be simple and complement the dish being presented. This is not a garnishing contest.
6. Once your dish is turned in, participants must leave the judging area.
7. All participants MUST practice safe food handling procedures.
8. All judging decisions are final. Prizes will be awarded for the top three entries. Awards will take place Saturday evening.

***** TO ENTER: CONTACT MATT at mebuser@neo.rr.com *****