

**Dutch Oven Cooking Rules
2009**



1. Cook great food and have lots of fun.
2. Enter 1, 2 or 3 categories of your choice; Main Dish, Bread and Dessert.
3. Teams may consist of 1 to 4 members.
4. Teams provide all ingredients, cooking utensils and Charcoal briquettes cooking fuel.
5. Please use good health practices. Ice chests are recommended. Keep cold food cold; 40 degrees or colder and hot foods hot; 140 degrees or hotter.
6. You must use charcoal briquettes and all fires must be least 12 inches above ground level.
7. All foods must be totally prepared and cooked on site using Dutch ovens as the primary cooking utensil. Sourdough starter are exempt from this rule.
8. The use of battery or electric appliances is not allowed.
9. The use of home processed foods or wild game is not allowed.
10. Gas or propane stove is only allowed to heat water for good hygiene and safe food practices. A fire extinguisher should be present for the gas and propane stove.
11. When the entry is presented in the judging area, it will be judged on how evenly it is cooked, appearance and taste. Garnishing is not part of the judged score. Dishes should be presented in the Dutch Oven or on the Dutch Oven lid.
12. Judges word is final. Bribing or poisoning the Judges is prohibited.