



Team Name: \_\_\_\_\_

Site #: \_\_\_\_\_

Phone #: \_\_\_\_\_

# JAMBALAYA COOK-OFF MARCH 15, 2025

## Schedule

**Cooking Begins:** 10:00 am

**Judging:** 2:00 pm

**Serving:** 2:00 - 3:00 pm

**Awards:** 7:00 pm

## Rules and Regulations

- \$40.00 Entry Fee per Team. Teams can begin registration on Friday from 3pm-9pm in the front office or Saturday 8am-10am at the cookoff site. **Deadline for registration is March 15th at 10:00 am.** Make checks payable to Northgate Cajun Palms.
- Categories: We will only have a pork category, which means pork has to be the main source of meat. Other meats are allowed but must be listed.
- **No seafood allowed**
- The jambalaya must be cooked on Camp Margaritaville Grounds during cook-off time.
- Each team will have up to a 12 X 12 area; due to limited space and unpredictable weather it is recommended that you bring a popup tent.
- Each team can consist of 1-4 contestants.
- Each team must supply all ingredients, utensils, tables, and portable burners for cooking.
- We will provide serving cups, plastic spoons, and paper napkins for those sampling your jambalaya.
- Each team must prepare a minimum of 3 gallons of jambalaya with 4 judge's portions.
- Jambalaya must be cooked from scratch within the time allowed, on site.
- We allow ingredients to be prepared prior to cook-off (onions, peppers, garlic, stocks, etc.)
- All meat in casing is acceptable.
- Teams must keep areas clean during event and responsible for cleaning their own cooking areas.

*All proceeds from sampling sales will be donated to the St. Jude Foundation.*

**Awards will be given to 1st, 2nd, 3rd , and people's choice winners!**

*Judging will be based on: flavor, aroma, consistency, and appearance.*

**Contact Office for more information: (337) 667-7772**