



Cast Iron Chef Cook-off Mogollon Rendezvous 2017

Friday March 17, 2017



And the Secret Ingredient is....

You can Register for a slot at
the Dutch Oven Outpost
starting on Thursday @ 10 am

The secret ingredient can be
picked up from the Dutch
Oven Outpost starting on
Friday @ 11 am

Judging will take place at the
Mess Hall and starts on
Friday @ 5 pm

Prizes will be awarded at the
Awards Ceremony on Saturday
after the Colter Run. You must be
present to receive your award.

Have fun.

How do you make a dessert with
sardines in it? (Just kidding, you didn't
think we would tell you what the secret
ingredient was, did you?)



RULES:

1. Have fun.
2. The Varsity Scouts must prepare, cook and present the dishes to the judges.
3. Your food must be plated and presented to the judges. Please bring and plate enough for 4 judges.
4. You will be assigned a timeslot to present to the judges. If you miss your slot we will try to fit you in but others who are scheduled will take priority. (TIP: Get there a little early to plate up and be ready.)
5. There are 3 categories to enter:
 - a. Main Dish
 - b. Bread
 - c. Dessert
6. Each team can enter any or all categories. (The more the better!)
7. A secret ingredient will be provided. This ingredient must be used in at least one dish entered.
8. To be considered for the over-all grand prize a team must enter at least 2 categories.
9. All prizes will be awarded at the awards ceremony on Saturday following the Colter Run. You must be present to win. If the winning team is not present then the award will go to the runner-up.

Judging Procedures and Criteria:

1. Volunteer Judges will be set up in groups of 4 judges with one judge acting as a head judge. No judge can be from a unit participating in the contest.
2. Each food item entered will be judged in the following categories:
 - a. PRESENTATION - Can include color contrasts, Reward emphasis on the desirability of the food. Find out if there is a story behind the dish (Maybe a tall tale.) and does it look good?
 - b. EXTERIOR INSPECTION – Look for color, evenness of cooking, volume and aroma. Reward even cooking and penalize spotty cooking, burned spots, raw, tough, soggy, ash or foreign objects in the food.
 - c. INTERIOR INSPECTION – Dig in and look at the bottom. Seek to discover areas that are raw or undercooked. Reward pleasant aroma and evenness of cooking.
 - d. TASTE – The ideal dish will be food flavored. Chew-ability, texture and good taste are to be rewarded. (This one is pretty much self explanatory.)
 - e. AUTHENTICITY – Does the dish match the Mountain Man ideals? Is the dish something that a could have been eaten by a Trapper or Trader? Reward creativity and the spirit of the Mountain Man.
 - f. USE OF SECRET INGREDIENT – Was the secret ingredient used? Does it distract from the dish or was it integrated into the dish? Reward creative use of the ingredient.
3. Each team of judges will judge the dishes they are presented and choose the leading dishes/teams. The head judges will determine the overall winners in the categories and the Grand Prize Winner.