Cast Iron Chef Cooking Contest
Point Basse Pioneer Festival
June 8, 2019
Want to show off your cooking skills?

Enter the Point Basse Cast Iron Chef cooking contest. Bring ingredients & cooking equipment with you and have a blast. A grand prize trophy, category ribbons and bragging rights will be the prizes.

1. Register by Noon on the day of the contest at the "Point Basse store"
2. Must use cooking equipment and methods in use before 1860
3. All red meat must be raw. - Poultry may be par-cooked in advance for safety.
   (Suggestion – submerge bird in cold water bring to boil, turn off heat, cover and let stand for 1 hour, cool.)
4. Brining and marinating red meats in advance is permitted so long as no heat is used.
5. Sausage or Ham may be used even though cooked during smoking process
6. Mixes and canned ingredients are permitted
7. Preparations can commence at 12 noon with final turn - in at 4 PM SHARP.
8. Cooking must be done on wood fire or natural lump charcoal -no briquettes. Fire wood will be provided - you may bring your own if you wish
9. Entries must be a minimum of 5 adult servings.
10. Judging will be done by the public who have purchased a bowl and score sheet.
11. There will be 3 categories**: Main Dishes – Desserts** – **Breads & Rolls** you may enter 1 dish in each category if you wish
12. A panel of 3 Historic Point Basse members will supervise and their decision will be final.
13. Each entry must be accompanied by a recipe and instructions.