Welcome Dutch oven chefs: beginners, experts and everyone in-between. This friendly competitive event is meant for anyone and everyone to access and share their Dutch oven skills, tips, tricks and maybe some secrets. Entrants will be required to make a dish (or two or three) in their own Dutch ovens from their own home or favorite camp spot. The winners of each category will be chosen based on presentation of your dish (es), interaction with the MC, event host and other participants, and how you’re own tasting judges describe your dish! So, have a small get together in your own backyard or favorite camp spot (with internet access) and invite your friends and family over to watch you in action and judge your dish (es)!

Know and practice safe food handling procedures. Keep hot foods above 140° and cold foods below 40°, the dishes should be checked for food temperatures prior to dish submission. Temperatures for pork and steaks must reach 145°, veal and lamb must reach 160°, poultry, eggs and casseroles must reach 165°.

Garnishing should be simple and complement the food being presented and also be edible. Initial presentation to the judges must be in the pot or on the lid. Removing burnt or undercooked sections of food will lead to a deduction of points. Tasting of the dish will follow the cook’s presentation of the dish.

All food must be cooked on site. All dishes must be cooked in a Dutch oven with charcoal. Propane may only be used to start the charcoal briquettes. We encourage you to practice Leave No Trace (LNT) style so participants should not cook directly on the ground.
Interaction with the public is encouraged. Please be courteous in sharing cooking information and recipes. It is a great idea to have a link or copies of your recipes to provide in the chat to those enjoying your food.

Good luck!

Food will be judged on the following criteria:

- Cleanliness and Preparation
- Originality
- Overall Appeal
- Execution of Recipe
- Taste (by your own friends and family)
- Spectator Interaction & Sportsmanship
- Difficulty Bonus. If it is a difficult recipe for the DO, you may be awarded extra points.

There will be 30 points possible per dish.

Registration donation goes towards prizes and expenses.

Have fun, and cook safe!

Event link: https://global.gotomeeting.com/join/438171573

Thank you,

Nevada Outdoor School