

## **2018 Gold Rush Iron Chef**

**When:** Saturday, January 27<sup>th</sup>, 2018

**Where:** Flag Formation area outside **Doey Center** or at your **Campsite** (Must be cooked at camp and in a Dutch oven )

**Who:** Scout Leaders/ Adults

- Scouts are exempted to allow them to participate and take full advantage of the activities provide at the scheduled Klondike event.

**Times:** 10:00am- Set up, start your fires

11:00am- Start prep work, cooking

2:15-2:30pm- Food sampling for judges (must be turned into Doey Center to be judged, in 3 serving containers. Provided by Klondike Staff )

### **Rules:**

- All teams must Pre-register with their entry form
- All teams are encouraged to create 1 pot meals, However, All recipes are limited to a maximum of 2 Dutch ovens to complete.
- This year's **MANDATORY** ingredient is **Salt Pork!**
- Dutch ovens must be brought to judging area before the samples are placed into the containers.
- Please make enough food to handout samples after competition. Also, have knowledge of your meal to be able to answer any questions that may be asked.

**Judging will be based on the following criteria:**

- Composition
- Presentation
- Aroma
- Taste

**Good Luck Teams!**

## 2018 Gold Rush Iron Chef

Recipe Name: \_\_\_\_\_

Unit #: \_\_\_\_\_

Unit Leader: \_\_\_\_\_ District: \_\_\_\_\_

Chef(s): \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Cooking Crew: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_